

Recipes

From.

Our

Hearth



ADVENT MORAVIAN CHURCH

1514 West Clemmons ville Road

Winston-Salem, N. C.

1495

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R29a



Come Lord Jesus,

Our Quest To Be --

C.K. Curry

NCC
NcU

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Mrs. Arthur Perry, (Teresa)

ARTISTS:

Mrs. T. E. Gibson, (Greta)
Miss Lisa Snyder

MORAVIAN BLESSINGS

Come, Lord Jesus,
our guest to be,
And bless these gifts
bestowed by Thee.

Amen.

Be present at our table Lord;
Be here and everywhere adored
From thy all-bounteous hand our food
May we receive with gratitude.

Amen.

God is great, God is good,
and we thank him for our food.
By his hand we all are fed,
Give us now our daily bread.

Amen.

For health, for happiness, for food
For all of life, the true, the good.
For all the joys of each new day,
we humbly bow our heads and pray.


Amen.

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Beverages





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BEVERAGES

CHRISTMAS JUICE

1 6 oz. can frozen Orange Juice and water as directed on can

$\frac{1}{2}$ of 46 oz. can of Pineapple Juice

Cranberry Juice until right.

Eleanor Johnson

CRANBERRY PUNCH

4 cups Cranberry Juice

1 6 oz. can frozen Orange Juice

1 6 oz. can frozen Lemonade

$\frac{1}{2}$ of 46 oz. can of sweetened Grapefruit Juice

1 qt. Gingerale

2 cups sugar

Mix Orange juice and Lemonade as directed on can. Combine all ingredients. Chill. Double amounts for a large group.

Mrs. James C. Dillon

HOT MULLED PUNCH.

1 $1\frac{1}{2}$ qt. bottle cranberry juice

2 1 qt. bottles apple juice

$\frac{1}{2}$ cup brown sugar

$\frac{1}{2}$ tsp. salt

4 cinnamon sticks

$1\frac{1}{2}$ tsps. whole cloves

Pour fruit juices into Party Perk. Place remaining ingredients into basket. Place basket assembly into coffee maker; plug in. Upon completion of perking cycle remove basket assembly. Serve hot.

Mrs. Barbara Davis

BEVERAGES

SPICED APPLE JUICE OR CIDER

4 qts. Apple juice
12 whole cloves
3 sticks Cinnamon

Simmer spices in 1 cup water about 15 minutes.
Strain, add to apple juice and heat. Serve hot.
Add sugar, if desired. Serves 20 people.

Mrs. Howard G. Foltz

PARTY PUNCH

1 package Cherry flavored Jello or Kool-Aid
1 cup sugar
2 cups Pineapple juice
 $\frac{1}{4}$ cup of Lemon juice
Water and Ice Cubes to make 2 qts.

Combine Jello or Kool-Aid, sugar, fruit juices,
water and ice cubes. Makes about 2 and $\frac{1}{2}$ qts.
Serves 20 people.

Mrs. Howard G. Foltz

INEXPENSIVE DRINK

2 packages Kool-Aid
 $1\frac{1}{2}$ cups sugar
1 46 oz. can Pineapple juice
1 qt. Gingerale
2 qts. water

Dissolve sugar in water, cool. Mix Kool-Aid,
pineapple juice, sugar, water and gingerale.
Pour over ice. Serves 50.

Mrs. Everett Duggins
Mrs. Louie Dull

BEVERAGES

HONEY SPICED TEA

1 qt. boiling water	2 Lipton Family Size Tea
$\frac{1}{2}$ cup Honey	Bags
$\frac{1}{8}$ tsp. Nutmeg	$\frac{1}{4}$ tsp. Allspice
	2 Tbsp. Lemon juice

In medium saucepan, pour water over tea bags; brew 4 minutes. Remove tea bags and add honey, allspice, nutmeg and lemon juice. Heat. Serve in cups or mugs with lemon slices. Makes 4 to 6 servings.

Katie Morgan

INSTANT RUSSIAN TEA

1 18 oz. jar orange Tang
 $1\frac{1}{4}$ cup sugar
 $\frac{1}{2}$ cup Lipton Instant Tea with lemon, unsweetened
1 tsp. cinnamon
1 tsp. ground cloves

Mix. Store in jar. To serve use 2 heaping tablespoons tea mixture in 1 cup hot water.

Peggy Williams

INSTANT RUSSIAN TEA

1 large jar Tang	$1\frac{1}{2}$ cup sugar
$\frac{1}{2}$ cup Instant Tea	1 tsp. cinnamon
1 package Twist Lemonade	1 tsp. cloves

Mix

Mix all ingredients well together, store in air tight container. Use approximately 2 level teaspoon of mix to 1 cup of boiling water.

Mrs. Everett Duggins

BEVERAGES

RUSSIAN TEA

2 Tbsps. tea
1 Tbsp. whole cloves
2 cups sugar
1 large can orange juice
1 large can pineapple juice
1 small can frozen lemonade
15 to 18 cups water

Steep tea and strain into large container. Put cloves in tea ball or tie in a piece of cloth and put in large container with the remaining ingredients. Bring to a boil. This may be stored in the refrigerator when cool, then heated as needed.

Mrs. Roger A. Snyder

Breads



BREADS

ANGEL BISCUITS

5 cups unsifted flour
1/4 cup sugar
3 tsp. baking powder
1 tsp. soda
1 tsp. salt
1 cup shortening
1 package dry yeast
2 Tbsp. warm water
2 cups buttermilk

Mix ingredients, make a soft dough. Roll out 1/4-inch thick, cut out biscuits and butter, fold in half and place on pan. Can be frozen. Bake at 400 degrees for 15 minutes.

Mrs. Everett Duggins

BUTTERHORNS

1 cup scalded milk
1/2 cup shortening
1/2 cup sugar
1/2 to 1 1/2 tsp. salt
1 cake yeast or 1 package dry yeast
2-3 eggs beaten
4 1/2 to 5 cups flour

Combine milk, shortening, sugar and salt. Cool to lukewarm. Add yeast and stir well. Add eggs and flour; mix to a smooth, soft dough. Knead lightly on floured surface. Place dough in a greased bowl. Cover and let rise until doubled in bulk. Divide dough into thirds; roll each third on lightly floured surface to 9-inch circle. Brush with melted butter; cut into 12 to 16

BREADS

wedge-shaped pieces. Roll each wedge, starting with wide end. Place end of wedge on bottom to prevent the rolls from unrolling. Let wedges double in size before baking. Bake at 325 degrees F. for 20-25 minutes or at 400-425 degrees F. for 10-15 minutes.

Note: To freeze, bake at 275 degrees F. until slightly brown and freeze immediately. Seal and keep sealed until ready for use. Bake at 450 degrees F. for 10 minutes.

Virginia Snyder

REFRIGERATOR-RISE BUTTER HORNS

2 packages active dry or 2 cakes compressed yeast

2/3 cup warm water

1 cup warm, diluted evaporated milk

1/3 cup sugar

1 1/2 tsp. salt

1/3 cup butter or regular margarine, softened

2 eggs

6 cups unsifted all-purpose flour

Softened butter or margarine

Melted butter or margarine

Sprinkle or crumble yeast into warm water in large, warm bowl; stir until dissolved. Add milk, sugar, salt, 1/3 cup butter or margarine, eggs and half of flour. Beat with wooden spoon about 1 minute or until smooth, then beat vigorously 150 strokes, scraping sides of bowl occasionally. Gradually stir in remaining flour. Turn out on floured board; round up into ball. Knead 5 to 10 minutes or until dough is

BREADS

light, elastic, smooth and no longer sticky. Cover; let rise 20 minutes. Punch down; divide into 3 equal portions. Roll each portion out into circle about 12 inches in diameter; spread each with softened butter or margarine. Cut each into 12 pie-shaped wedges; start rolling at wide end and roll toward point. Place on greased baking sheets point down. Brush with melted butter or margarine. Cover; let rise in refrigerator 2 to 24 hours. When ready to bake, uncover and allow to stand at room temperature while oven preheats (at least 10 minutes). Puncture any surface bubbles; bake in preheated moderate oven (375 degrees) about 20 minutes or until lightly browned. Serve warm. Makes 3 dozen rolls.

Mrs. W. R. Fritts

REFRIGERATOR ROLLS

2/3 cup sugar
1 1/2 tsp. salt
2/3 cup butter or margarine (soft)
1 1/2 cups milk, scalded
2 eggs
1 cup mashed potatoes (can use instant potatoes)
1 package yeast in 1/4 cup warm water
(according to conventional method on package)
7 cups flour

Mix first 4 ingredients. Cool slightly before adding eggs, mashed potatoes. Then add yeast. Add flour, a cup at a time, mixing with a spoon as long as possible.

BREADS

Then knead about 5 minutes. Chill in the refrigerator at least 2 hours or overnight. Make into rolls, sugar cake, Swedish ring, or any other sweet bread. Let rise until double in bulk. Bake rolls at 400 degrees and sweet breads at 375 degrees. The dough will keep 2 or 3 days in the refrigerator.

Mrs. Richard Rierson

SUGAR CAKE

Follow the refrigerator roll recipe above up to part, "Chill dough 2 hours or overnight". Press dough into any size pan or pans $\frac{3}{4}$ inches thick. Let rise for 1 hour. Make dents in dough about 1 inch apart with thumb and forefinger. Then dust with cinnamon. Place a small dot of butter or margarine in each dent. Sprinkle generously with brown sugar. Drizzle 2 or 3 tablespoons cream or half-and-half over the top. Let rise another hour. Bake 375 degree oven until golden brown, about 20 minutes.

Mrs. Richard Rierson

WHOLE WHEAT BREAD

1 cup scalded milk
2 Tbsp. soft shortening
1 Tbsp. salt
 $\frac{1}{2}$ cup warm honey
Dissolve 1 package yeast in 1 cup warm water (according to directions on pkg.)
3 cups whole wheat flour

BREADS

2 cups white flour

Mix first 4 ingredients, then add yeast mixture. Add whole wheat flour mixing with a spoon. Then add white flour and knead 5-8 minutes. Let rise, punch down and place in 2 loaf pans (med. size) or 3 small pans. Let rise until double in bulk and bake in a 350 degree oven about 30-35 minutes. Place brown paper over the pans the last 15 minutes.

Mrs. Richard Rierson

YEAST BREAD

1 cup milk
3 Tbsp. sugar
2 1/2 tsp. salt
6 Tbsp. shortening
1 package active dry yeast
1 cup warm (not hot) water
6 cups plain flour
Melted shortening

Scald milk, stir in sugar, salt, and 6 Tbsp. shortening, stir until sugar dissolves, cool to lukewarm. Sprinkle yeast on water, stir till dissolved. Add milk mixture. Stir in 3 cups of the flour, beat till smooth. Stir in remaining flour. Turn out on a lightly floured board. Knead: Fold dough over toward you. Press down away from you with the heel of your hand. Give dough a quarter turn. Continue until dough is smooth and elastic, and does not stick to the board. Place in a greased bowl, brush top with melted shortening. Cover with a damp cloth,

BREADS

let rise in warm place, 80 to 85 degrees, until doubled in bulk (about 1 hour). Punch down, turn out on lightly floured board. Divide dough in half. Shape into 2 loaves, place in greased loaf pans, 8 X 4 X 3 inches. Cover with a damp cloth, let rise in warm place, 80 to 85 degrees, until center of dough is slightly higher than the edge of the pans, about 1 hour. Meanwhile set oven for hot, 400 degrees. Bake 50 minutes to 1 hour. Remove from pans immediately and cool on a rack.

Mrs. Arthur Perry

QUICK BREAD

1 cup self rising flour
1/2 cup milk
2 Tbsp. mayonnaise or salad dressing

Combine all ingredients and mix just until blended; batter should be lumpy. Spoon into greased muffin cups. Bake at 400 degrees F. for 12 to 15 minutes or until lightly browned. Yield: 6 muffins

Katie Morgan

BEST EVER MUFFINS

1 3/4 cup plain flour, sifted
2 Tbsp. sugar
2 1/2 tsp. baking powder
3/4 cup milk
3/4 tsp. salt
1 well beaten egg

BREADS

1/3 cup oil

Sift dry ingredients into mixing bowl, make well in center. Combine egg, milk and oil. Add all at once to dry ingredients. Stir quickly only till dry ingredients are moistened. Fill greased muffin pans or paper bake cups 2/3 full. Bake at 400 degrees about 25 minutes. Makes about 12.

Variations:

Blueberry - prepare batter using only 1/2 cup milk. To 1 cup berries, add 2 Tbsp. sugar, toss, stir into batter.

Raisin-nut - add 1/2 to 3/4 cup seedless raisins, broken nuts. Stir quickly into batter.

Mrs. Arthur Perry

CORN BREAD

1 1/2 cups self-rising cornmeal

3/4 cup self-rising flour

2 eggs

1 1/2 cups milk

1/4 cup corn oil

2 Tbsp. sugar

1/4 tsp. salt

Blend all ingredients well and bake in an iron skillet, well greased, at 425 degrees F. until golden brown.

Mrs. James Cribb

BREADS

MEXICAN CORNBREAD

1 cup self-rising cornmeal
1 cup shredded sharp cheddar cheese
1 small onion, chopped
1 small can cream style corn
1/3 cup cooking oil
2/3 cup buttermilk
2 eggs

Mix all ingredients thoroughly and pour in well greased hot skillet. Bake at 370 degrees F. about 30 to 35 minutes.

Katie Morgan

CORN STICKS or CORNMEAL MUFFINS

1 cup all-purpose flour (sifted)
1 cup yellow cornmeal
1 tsp. salt
4 tsp. baking powder
2 tsp. sugar
1 cup milk
1 egg, beaten
1/4 cup melted shortening or salad oil

Sift dry ingredients into bowl. Combine milk, egg and shortening and pour over dry ingredients. Stir just enough to mix. Pour into well greased hot muffin pans or corn stick pan and bake at 425 degrees for 20 to 25 minutes. Makes 1 dozen.

Margaret Harrison

BREADS

SUSAN'S APPLE PUMPKIN FRITTERS

4 eggs, beaten
1/2 cup sugar
1/4 tsp. salt
1 tsp. cinnamon
2 tsp. nutmeg
2 tsp. vanilla
2 cups canned apple sauce
1 cup canned pumpkin
2 cups biscuit mix
1/2 cup melted butter

Combine eggs, sugar, salt, cinnamon, nutmeg, vanilla, apple sauce and pumpkin and mix well. Stir in biscuit mix. Do not beat. Heat part of butter in skillet or griddle over moderately high heat and spoon in about 1/4 cup of batter for each fritter. Fry about 8 minutes, turning to brown both sides. Continue cooking, adding butter as needed. Serve hot with ready-to-heat sausages and maple syrup. Makes about 18 fritters or 6 servings.

Ree Byerly (Mrs. O. V.)

PUMPKIN MUFFINS

2 cups Bisquick
1/2 cup sugar
1 1/2 tsp. pumpkin pie spice

Combine the above and add the following:
1/2 cup canned pumpkin
1 egg, slightly beaten
2 Tbsp. oil

Grease the muffin tin and fill 3/4 full.

BREADS

Bake at 400 degrees for 20 minutes.
Makes 15 to 18 muffins.

Phyllis Bargoil

CHEESE DROP DUMPLINGS

1 1/2 cups plain flour
2 tsp. baking powder
3/4 tsp. salt
1/4 cup shredded cheese
3 Tbsp. vegetable shortening
3/4 cup milk

Sift dry ingredients together. Add cheese. Cut in shortening, mixing only until blended. Drop by spoonfuls into hot chicken broth. Cover. Simmer for 10 minutes.

Jane Snyder

BANANA NUT BREAD

2 cups sifted flour
1 tsp. soda
1/4 to 1/2 tsp. salt
1/2 cup butter or margarine
1 cup sugar
2 eggs
1 tsp. vanilla
3 large or 4 small mashed bananas
1 cup ground or chopped nuts

Measure and sift together flour, soda, and salt, cream margarine, add sugar. Cream butter and sugar together, add eggs and vanilla and stir in mashed bananas. Fold in dry ingredients and nuts,

BREADS

place in well-greased 9x5x3 loaf pan or 8" square cake pan. Bake at 325 degrees F. for 55-60 minutes.

Virginia Snyder

DATE NUT BREAD

1 cup chopped dates
3/4 cup walnuts
3/4 cup boiling water
3/4 cup sugar
1 tsp. vanilla
1 large egg
1 3/4 cups flour
1 tsp. baking soda
1 Tbsp. butter

Pour water on dates, nuts, sugar and butter. Beat egg slightly and add to mixture. Sift together flour and soda and add to mixture. Add vanilla. Bake in greased and floured loaf pan 1 hour at 325 degrees F.

Jeanette Manoogian

ORANGE NUT BREAD

2 1/4 cups sifted all-purpose flour
3/4 cup sugar
2 1/4 tsp. baking powder
3/4 tsp. salt
1/4 tsp. soda
3/4 cup chopped walnuts
1 Tbsp. grated orange peel
1 beaten egg
3/4 cup orange juice

BREADS

2 Tbsp. salad oil

Sift together flour, sugar, baking powder, salt, and soda. Stir in walnuts and orange peel. Mix egg, orange juice, and salad oil; add to dry ingredients, stirring just till moistened. Pour into greased loaf dish. Bake in moderate oven (350 degrees) 55 minutes or till done. Remove from pan; cool on rack. Wrap and store overnight. When ready to serve, garnish with orange slices.

Mrs. Barbara Davis

COCOA RIPPLE RING

1/2 cup shortening
3/4 cup sugar
2 eggs
1 1/2 cups sifted all-purpose flour
3/4 tsp. salt
2 tsp. baking powder
2/3 cup milk
1/3 cup pre-sweetened instant cocoa powder
1/3 cup broken walnuts

Cream together shortening, sugar and eggs till light and fluffy. Sift together flour, salt and baking powder. Add to creamed mixture alternately with milk, beating well after each addition. Spoon 1/3 of batter into well-greased 6 1/2-cup ring mold or 9x9x2-inch pan. Mix instant cocoa powder and walnuts; sprinkle half over batter in pan. Repeat layers, ending with batter. Bake at 350 degrees F. for 35 minutes. Let stand 5 minutes; turn out

BREADS

of mold. Dust with a sprinkling of confectioners' sugar. Serve warm.

Mrs. Barbara Davis

BREADS

Cakes



CAKES

ANGEL FOOD CAKE (With Filling and Icing)

1 pkg. Lime Jello	$\frac{1}{2}$ cup powdered sugar
1 cup hot water	1 tsp. lemon or lime
1 No. 2 can crushed pineapple	juice
$\frac{1}{2}$ cup nuts	$1\frac{1}{2}$ cups whipped cream
1 pt. vanilla ice cream	1 tsp. vanilla
Green Food Coloring	

Mix Jello, hot water and let stand a few minutes. Stir in vanilla ice cream until melted. Add rest of ingredients. Have ready an Angel Food Cake or two Angel Food Bars. Cut 1 inch off bottom of cake, set aside, spoon out insides to about 1 inch of the edge. Pour Jello mixture in cake. Put bottom back on and ice with whipped cream.

Mrs. Everett Duggins

CHEESE CAKE

Crust

1 cup unsifted flour
 $\frac{1}{4}$ cup sugar
 $\frac{1}{4}$ lb. butter or margarine
1 egg yolk
Grated rind of one lemon

Mix flour, sugar and grated lemon rind. Cut in butter with pastry blender and then add egg yolk. Knead with fingers until dough is smooth. Pat one-half of dough onto bottom of a 9" spring-form pan. Bake in 400 degree oven until lightly brown,

CAKES

approximately ten minutes. Cool and then pat remaining dough around side of pan. Set aside and prepare filling.

Cheese Filling

5 - 8 oz. pkg. cream cheese	3 Tbsp flour
1 $\frac{1}{2}$ cups sugar	2 egg yolks
5 eggs	$\frac{1}{4}$ tsp. salt
$\frac{1}{4}$ cup lemon juice	Grated rind of 1 lemon

Have all ingredients at room temperature. Place cream cheese in large bowl of electric mixer and beat at low speed until smooth and creamy. Mix together , sugar, flour, salt and grated lemon rind and gradually add to creamed cheese, continuing to use low speed. Slowly add eggs and yolks, one at a time. Blend in lemon juice. Pour filling into prepared pan. Place in oven with a piece of aluminum foil between pan and rack. Bake in 400 degree oven for ten minutes. Reduce heat to 225 degrees and bake approximately one hour and twenty minutes. Cool at room temperature. Remove from Pan by first taking sides away. Refrigerate. Use any fruit topping desired.

Mrs. Fred E. Long

CHOCOLATE CHEESE CAKE

1 - 10 $\frac{3}{4}$ or 11 ounce pkg. cheesecake mix
3 Tbsp. sugar
4 Tbsp. butter or margarine melted

CAKES

1 1/2 cups cold milk
1 Tbsp. sugar
1 envelope (1 ounce) no-melt unsweetened
chocolate
1/2 cup dairy sour cream
Chocolate curls

Combine crumbs from the cheese cake mix, the 3 tablespoons sugar, and the melted butter or margarine. Press crumb mixture onto bottom and 1 inch up sides of 7 1/2" spring-form pan or pie dish. Chill

In mixer bowl, combine milk, the packaged filling mix, and the 1 tablespoon sugar. Beat at low speed of electric mixer till blended; beat at medium speed for 3 minutes. Add chocolate; beat at low speed 1 minute more. Pour into crust; spread sour cream over top. Chill at least 1 hour. Garnish with chocolate curls. Makes 6 to 8 servings.

Mrs. Barbara Davis

PINEAPPLE REFRIGERATOR CAKE

1 bakery Angel Food Cake (tube cake)
2 Tbsp. plain gelatin (2 envelopes)
1 can crushed pineapple (large)
5 eggs separated
1 lemon (juice and grated rind)
1 cup sugar
Dash of salt
1 cup whipping cream (whipped)
1 cup moist coconut

Drain juice from pineapple and add to gelatin.

CAKES

Allow to soften. Beat egg yolks, add crushed pineapple, $\frac{1}{2}$ cup sugar, lemon juice, rind and salt. Cook over boiling water, stirring until thickened. Add gelatin and dissolve. Allow to cool. Beat egg whites with remaining $\frac{1}{2}$ cup sugar and fold into gelatin mixture. Fold in whipped cream and coconut. Pull Angel Food Cake apart into rough chunks about the size of a walnut. Arrange chunks of cake alternately with blobs of the pineapple mixture in a large tube pan. Cover top with waxed paper or foil and chill overnight.

To serve, run knife around edge of pan and turn out. Cut into slices like a layer cake.

Mrs. Margaret Harrison

COCA COLA CAKE

Sift unto mixing bowl:

2 cups sugar

2 cups flour

Bring to a boil:

3 Tbsp. Cocoa

$\frac{1}{2}$ cup margarine or butter

$\frac{1}{2}$ cup crisco

1 cup Coca Cola

Add this to flour and sugar. Mix with mixer.

Then add:

$\frac{1}{2}$ cup buttermilk

1 tsp. vanilla

1 tsp. soda

2 beaten eggs

1 $\frac{1}{2}$ cups miniature marshmallows

Mix together and pour into 9 x 9 " pan (grease but do not flour). Bake 35 to 40 minutes at 350 degrees.

CAKES

Frosting

Bring to boil

$\frac{1}{2}$ cup margarine

3 Tbsp. Cocoa

6 Tbsp. Coca Cola

Take off stove and add 1 cup miniature marshmallows
Stir until the marshmallows melt. Add 1 box of
powdered sugar, 1 cup nuts and 1 tsp. vanilla.
Frost cake.

Mrs. Robert E. Zimmerman, Sr.

RAW APPLE CAKE

1 $\frac{1}{2}$ cups cooking oil

3 eggs

2 cups sugar

1 Tbsp. vanilla

Cream this together . Then sift together and add 3
cups plain flour, 1 teaspoon soda and 1 teaspoon salt.

3 cups raw apples

1 cup pecans

1 cup raisins

Grate raw apples, pour apples into batter and beat
well. Add pecans and raisins. Pour into greased
tube pan. Bake at 350 degrees for 1 hour or until
brown.

GLAZE

$\frac{1}{2}$ stick butter

$\frac{1}{2}$ cup brown sugar

$\frac{1}{4}$ cup sweet milk

$\frac{1}{2}$ tsp. vanilla

Bring to a boil and boil for $2\frac{1}{2}$ minutes. Pour over
cooled cake.

Mrs. Fred Byerly

CAKES

APPLE BUTTER CAKE

3 eggs	1 cup butter
2 cups brown sugar	$\frac{1}{2}$ cup buttermilk
2 cups apple butter	3 cups flour
$\frac{1}{4}$ tsp. allspice	$\frac{1}{4}$ tsp. cloves
$\frac{1}{4}$ tsp. cinnamon	2 tsp. soda
1 tsp. vanilla extract	1 cup chopped black walnuts floured

Preheat oven to 350 degrees. Sift flour, soda, salt and spices. Cream butter, add sugar and eggs. Beat thoroughly. Add buttermilk and apple butter alternately with flour and beat well. Stir in vanilla and nuts. Pour into a 10" greased and floured tube pan. Bake at 350 degrees for 1 hour and 15 minutes or until tested done.

Mrs. James C. Dillon

APPLESAUCE CAKE

1 cup shortening	2 cups sugar
2 eggs, well beaten	2 cups applesauce
Raisins and/or nuts if desired	

Sift together:

3 $\frac{1}{2}$ cups sifted flour	3 tsp. cinnamon
$\frac{1}{2}$ tsp. cloves	2 tsp. allspice
1 tsp. salt	2 tsp. nutmeg
2 tsp. baking soda	

Cream shortening, add sugar gradually; continue beating until light and fluffy. Add eggs and continue

CAKES

beating. Stir in applesauce. Add sifted dry ingredients, stirring only enough to blend well. Add raisins, nuts in amounts desired. Pour into greased and floured tube pan. Bake 50 to 60 minutes in 350 degree oven or until cake springs back when touched. Cool in pan 5 minutes, remove and continue cooling on rack. Frost with butter cream icing or serve plain or with whipped cream.

Miss Sandra Williams

BLACKBERRY CAKE

1 scant tsp. salt	2 tsp. soda
1 cup shortening	1 tsp. baking powder
2 cups sugar	3 eggs
1 $\frac{1}{2}$ cups sour milk	1 cup blackberries or
4 cups sifted flour	raspberries
1 tsp. cloves	1 tsp. nutmeg
1 tsp. cinnamon	

Cream sugar and shortening. Add milk in which soda has been dissolved. Add baking powder, salt, beaten eggs, spices, flour and berries. Makes 2 large layers, plus 16 cupcakes. Bake at 350 degrees for 25 to 30 minutes or until done.

Mrs. Fred Byerly

CAKES

BLUEBERRY DUMP CAKE

1 pint blueberries, sweetened to taste
1 small can crushed pineapple
1 box yellow cake mix
 $\frac{1}{2}$ cup broken nuts
1 $\frac{1}{2}$ sticks butter, melted

Put berries in oblong type baking dish, approximately 6 x 11 inches, cover with pineapple. Pour on dry cake mix and scatter nuts over top. Melt butter and drizzle over all. Bake approximately 1 hour at 350 degrees.

Mrs. W. J. Gibson

CHERRY COTTAGE CAKE

1 lb. can red tart cherries
(drain and save juice)
1 $\frac{1}{2}$ cups flour
2 tsp. baking powder
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{4}$ cup sugar
1 egg
6 Tbsp. melted shortening or salad oil
 $\frac{1}{2}$ cup cherry juice
Cinnamon Topping:
1 cup brown sugar, packed $\frac{1}{2}$ cup flour
 $\frac{1}{4}$ cup butter or margarine 1 tsp. cinnamon
Blend these four ingredients to crumb consistency.

CAKES

Sift together flour, baking powder, salt and sugar. Add beaten egg, shortening, and cherry juice. Stir only until flour is dampened. Spread half the batter in greased 8 x 8 inch pan. Cover with drained cherries. Sprinkle with half of cinnamon topping. Cover with remaining batter; sprinkle with remainder of topping. Bake 30 minutes at 400 degrees. Serve warm with whipped cream or topping.

Mrs. Margaret Harrison

DATE CAKE AND ICING

1 1/3 cups brown sugar	1 cup walnuts
1/2 cup butter	1/2 tsp. salt
2 eggs	1 pkg. dates, chopped
1 cup sour milk	1 tsp. soda
2 cups flour	

Mix as any other cake. Bake cake in a sheet cake pan for 25 minutes at 350 degrees.

ICING

Grated rind of one orange. Juice of 1 orange
1/2 cup brown sugar.
Mix these ingredients and after cake cools for 2 or 3 minutes. Pour icing over the cake.

Miss Ila Brewer

CAKES

FRUIT COCKTAIL CAKE

Mix together:

2 cups flour

1 3/4 cups sugar

2 tsp. soda

pinch of salt

Fold in one 15 ounce can of fruit cocktail (don't drain), 2 eggs beaten

Grease and flour 9 x 13 inch pan. Bake for 35 minutes at 325 degrees.

While baking: Mix the following and cook about 10 minutes.

1 stick margarine

1 Tbsp vanilla

1 cup evaporated milk

1/2 cup chopped nuts

1/2 cup angel flake coconut

1 cup sugar

Pour over cake while hot.

Mrs. Rachel Long

HILDA'S QUICK LEMON CAKE

1 pkg. Lemon Jello (dissolved in 1 cup boiling water) LET COOL

1 pkg. Duncan Hines Butter Recipe Golden Cake Mix

2/3 cup wesson oil

1 tsp. lemon extract

4 eggs

Mix all ingredients thoroughly and add eggs one at a time. Put in large greased and floured flat pan. Bake at 350 degrees for 30 to 35 minutes. Remove from oven and immediately stick tooth-

CAKES

pick holes all over cake. Spoon on glaze.

Glaze:

2 cups confectioners sugar

$\frac{1}{2}$ cup lemon juice

Mrs. Margaret Harrison

ORANGE SLICE CAKE

Sift together:

2 $\frac{1}{2}$ cups plain flour

$\frac{1}{2}$ tsp. salt

Cream together:

2 sticks margarine

2 cups sugar

Add 4 eggs, one at a time, combine with flour and sugar and mix like a regular cake batter.

Mix tsp. soda in $\frac{1}{2}$ cup buttermilk and add to batter.

Combine 1 pound orange slice candy (cut up)

1 pack chopped dates 8 oz. size

2 cups black walnuts

1 can angel flake coconut

Put this mixture separate in another bowl. Use $\frac{1}{2}$ cup flour (plain) to mix it so it won't stick together. Add this mixture to your other batter.

Bake in tube pan for 1 hour and 45 minutes at 300 degrees.

While cake is baking: Mix 1 cup orange juice
2 cups sifted powdered
sugar

Pour over cake while cake is hot, Let cake cool, then put in refrigerator over night before removing from pan.

Mrs. Robert E. Zimmerman; Sr.

CAKES

STRAWBERRY CAKE

1 pkg. white cake mix	1 cup cooking oil
1 small pkg. strawberry jello	$\frac{1}{2}$ cup water
	4 eggs
1 small pkg. frozen strawberries, thawed (save the juice)	

Preheat the oven to 350 degrees. Line three 9" cake pans with wax paper or grease and flour the pans. Mix the jello powder in $\frac{1}{2}$ cup water. In another bowl combine the cake mix, cooking oil, eggs and $\frac{1}{2}$ cup strawberry juice. Mix well. Add the jello mixture and blend for 4 minutes with an electric mixer. Bake for 30 minutes.

FROSTING:

Mix and blend well the following:

$\frac{1}{2}$ stick softened butter
1 box confectioner's sugar
 $\frac{1}{2}$ to $\frac{3}{4}$ cups well-drained strawberries
Note: Don't add any extra water or juice.

Mrs. Phyllis Bargoil

STRAWBERRY CAKE

1 box Duncan Hines Cake Mix (Butter Recipe)
4 tbsp. flour
1 cup oil
1 pkg. strawberry jello
1 cup strawberries
4 eggs

CAKES

Mix dry ingredients, add eggs one at a time.
Mix in oil and stir in strawberries. Bake at 325 degrees for 1 hour.

Mrs. Lewis R. Hill

BANANA SPLIT CAKE

(Serves 12)

- 5 bananas
- 2 cups crushed graham crackers
- 3 sticks margarine
- 2 eggs
- 2 cups powdered sugar
- 1 # 2 can crushed pineapple
- 1 large size cool whip
- 1 small pkg. nuts ($\frac{1}{2}$ cup)
- 1 small bottle maraschino cherries

Mix 1 stick margarine and 2 cups graham cracker crumbs. Pat into 13 x 9 x 2 inch pan. Beat the following in mixer for no less than 15 minutes: 2 eggs, 2 stick margarine and 2 cups powdered sugar. Spread this mixture over crust and cover with bananas. Spread can of drained pineapple. Cover with cool whip. Sprinkle with chopped nuts and cut up cherries.
Refrigerate overnight.

Mrs. Era Mae Ward

CAKES

PLUM NUT CAKE

2 cups self-rising flour	1 tsp. cinnamon
2 cups sugar	1 tsp. nutmeg
$\frac{1}{2}$ tsp. allspice	

Sift the above ingredients together in large mixing bowl.

Add:

3 eggs	1 cup wesson oil
1 jar Junior Plums (8 oz. baby food)	

Mix well and beat 4 minutes on medium speed. Stir in 1 cup chopped pecans. Pour into greased and floured tube cake pan. Bake at 350 degrees for 1 hour.

Mrs. E. G. Beauchamp

NANNIE ZIMMERMAN'S NUT CAKE

1 $\frac{1}{2}$ lbs. brown sugar	1 $\frac{1}{2}$ boxes raisins
5 large eggs	2 $\frac{1}{2}$ quarts nuts
3/4 lb. butter melted	1 tsp. soda
2 bottles maraschino cherries (11 oz.)	juice from 1 bottle of cherries
4 cups flour	

Put raisins in enough water to cover. Let it come to a boil, then pour broth in cup. Let it cool, then put 1 teaspoon of soda in the broth. Cream sugar and butter, add eggs one at a time, beating after each addition. Add nuts, cherries and juice from one bottle of cherries. Add raisins and mix thoroughly. Sift flour over mixture add-

CAKES

ing small amounts of broth alternately with flour. Mix and bake at 325 degrees for $1\frac{1}{2}$ hours. (Grease and flour pans). Makes 2 large mold cakes.

Mrs. Robert E. Zimmerman,
Sr.

PUMPKIN CAKE

2 cups flour	4 eggs beaten
2 tsp. soda	2 cups sugar
2 tsp. cinnamon	1 cup wesson oil
$\frac{1}{2}$ tsp. salt	2 cups pumpkin

Combine flour, soda, cinnamon and salt in a small bowl. Mix eggs and sugar; beat well. Add salad oil, beat again. Beat in flour mixture, add pumpkin. Beat well. Bake at 350 degrees for 1 hour in tube pan. (35 to 40 minutes in layers). Let cool in pan for 1 hour before turning out. When cold frost with cream cheese icing.

CREAM CHEESE ICING

1 stick margarine	1 box powdered sugar
1 pkg. cream cheese (8oz.)	2 tsp. vanilla flavoring

Cream margarine and cream cheese. Mix in sugar. Add vanilla and beat well. (Only $\frac{1}{2}$ recipe is needed for tube cake).

Mrs. William M. Chniel

CAKES

TROPICAL FRUIT CAKE

1 can cherry pie filling
1 large can crushed pineapple undrained
1 can shredded coconut ($3\frac{1}{2}$ oz.)
 $\frac{1}{2}$ box white cake mix (dry)
 $1\frac{1}{2}$ sticks margarine melted in 9 x 13 pan before adding top ingredients. Layer ingredients and add $\frac{1}{2}$ cup nuts if desired. Bake at 350 degrees for 30 to 40 minutes.

Mrs. Howard G. Foltz

RED VELVET POUND CAKE

3 cups sugar	1 cup milk
1 $\frac{1}{2}$ cups crisco	1 tsp. vanilla flavoring
3 cups flour	4 oz. red food coloring
6 eggs	

Cream crisco and sugar until fluffy. Add the eggs one at a time and beat. Alternately add flour and milk. Add vanilla flavoring and coloring. Pour into a greased and floured tube or bundt pan. Bake at 350 degrees for $1\frac{1}{2}$ hours. Ice with cream cheese icing after cake cools.

Mrs. Eugene Speas

CAKES

SKILLET UPSIDE DOWN CAKE

1/3 cup butter	3 tsp. baking powder
2/3 cup sugar	1/3 tsp. salt
2 eggs- separated	1/2 tsp. vanilla
2/3 cup water	
1 1/2 cups flour	

Cream butter, add sugar, beaten egg yolks and vanilla. Sift together flour, baking powder, salt, and add to first mixture alternately with water. Fold in stiffly beaten egg whites.

Topping:

In 10 inch iron skillet or baking pan, melt 4 tbsp. butter, add 1 cup brown sugar. When thickened, add pineapple, crushed or sliced. Pour batter over fruit and bake about 35 minutes in a moderate oven. Remove to cake plate, turning upside down so that fruit will be on top. Well-ripened peaches can be substituted for pineapple.

Mrs. Aaron C. Hartle

OATMEAL CAKE

Pour 1 1/2 cups boiling water over 1 cup quick oats. Set aside.

Cream together:

1/2 cup crisco, 1 cup brown sugar, 1 cup sugar

Add 2 eggs, beating after each addition.

Whip oats and add to mixture.

Gradually add the following sifted together:

CAKES

1 1/3 cups flour

1 tsp. soda

1/2 tsp. cinnamon

1/2 tsp. nutmeg

Add 1 tsp. vanilla

Bake in 13 x 9 inch pan at 350 degrees for 45 to 50 minutes.

Spread with the following topping.

TOPPING

1 cup brown sugar

1 stick butter

2 egg yolks

1 cup chopped nuts

1 cup flaked coconut

1/3 to 1/2 cup milk

Cream butter and sugar, add egg yolks and beat well. Stir in coconut and nuts. Add enough milk to make mixture spread easily over baked cake. Spread over cake and return to oven and broil for a few minutes until brown.

Mrs. Fred Byerly

ORANGE DATE NUT CAKE

1 pkg. dates (6 oz.)

4 cups sifted cake flour

3 sticks margarine

2 cups sugar

1 1/2 cups buttermilk

1 cup chopped pecans

1 tsp. baking powder

1 tsp. soda

4 eggs

2 tbsps. grated orange
rind

Cream sugar and butter until light and fluffy. Add eggs, one at a time. Chop dates and nuts fine. Add 1 cup of the flour and blend together. Set aside and add last with orange rind.

CAKES

Sift dry ingredients, add buttermilk alternately with flour. Fold in dates, nuts and orange rind. Pour into greased and floured tube pan. Bake $1\frac{1}{2}$ hours at 300 degrees. Add topping when cake comes from the oven.

Topping

1 cup orange juice, $1\frac{1}{2}$ cups sugar- bring to a boil, sugar and orange juice. Pour over cake while hot. Let cake stay in pan until cold and then turn out.

Mrs. Robert E. Zimmerman, Sr.

SOUR CREAM COFFEE CAKE

2 cups sugar	1 cup sour cream
2 sticks butter or	$\frac{1}{2}$ cup white raisins
margarine	$\frac{1}{2}$ cup nuts- chopped
2 cups plain flour	2 eggs
1 tsp. baking powder	pinch of salt

Cream butter and sugar well. Sift dry ingredients and set aside. Beat eggs with creamed mixture approximately 2 minutes. Add flour mixture and sour cream alternately. Fold in raisins and nuts. Pour into 13 x 9 inch prepared pan. Sprinkle with topping and bake for 45 minutes at 325 degrees. Do not open oven door while cake is baking.

Topping:

$\frac{1}{4}$ cup sugar	1 tsp. cinnamon
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Mrs. William M. Chniel

CAKES

FRUIT CAKE SQUARES

6 tbsp. butter or margarine
1 $\frac{1}{2}$ cups graham cracker crumbs
1 cup shredded coconut
2 cups diced mixed candied fruits
1 cup diced dates
1 cup coarsely chopped walnuts or pecans
1 can (15 Oz.) sweetened condensed milk
(not evaporated)

Melt butter or margarine in a jelly roll pan 15 $\frac{1}{2}$ x 10 $\frac{1}{2}$ by 1 inches and 1 inch deep. Sprinkle in crumbs; spread evenly over the bottom with the back of a spoon. Sprinkle coconut evenly over crumbs. Distribute candied fruits as evenly as possible. If dates are not the pre-cut kind, mix with a small amount of flour to prevent sticking. Distribute dates evenly over candied fruits. Sprinkle on nuts. Press mixture lightly with hands to level it in pan. Pour sweetened milk evenly over top.

Bake in a 350 degree oven until the mixture is lightly browned and firm. Cool before cutting into 1 $\frac{1}{2}$ inch squares.

(These are easy to make and very good with coffee or hot tea.)

Mrs. Ralph Myers

CAKES

FRUIT CAKE

1 lb. cherries	6 eggs
1 lb. pecans	3 cups flour
1 lb. pineapple	2 cups sugar
1 cup butter	$\frac{1}{2}$ tsp. baking powder
1 tbsp. vanilla or almond extract	

Bake at 250 degrees for 3 hours.

Mrs. W. W. Ernst

FARMERS FRUIT CAKE

3 cups dried apples, cut fine
2 cups sorghum molasses
1 cup sugar
2 eggs
1 cup butter or margarine
 $\frac{1}{2}$ cup water mixed with $1\frac{1}{2}$ tsp. soda
 $\frac{1}{2}$ cup of coffee
2 cups raisins
1 cup chopped nuts
1 cup of chopped mixed gum drops
4 cups flour
 $\frac{1}{2}$ tsp. salt
1 tsp. cloves
1 tsp. cinnamon
1 tsp. nutmeg

Soak apples overnight in water. Drain, then boil in molasses until preserved. Cream sugar and butter, add eggs, beat well; sift flour and spices

CAKES

and add to creamed mixture with water and coffee. Add apples, raisins, nuts and gum drops. Beat well. Bake in 10 inch tube pan at 300 degrees for $1\frac{1}{2}$ hours.

Mrs. James C. Dillon

WHITE CHOCOLATE CAKE

$\frac{1}{4}$ lb. white chocolate	$2\frac{1}{2}$ cups cake flour
$\frac{1}{2}$ cup boiling water	1 tsp. baking soda
1 cup butter or margarine	1 cup buttermilk
2 cups sugar	4 egg whites
4 egg yolks	1 cup chopped pecans
1 tsp. vanilla	1 cup flaked coconut

Melt chocolate in $\frac{1}{2}$ cup boiling water. Set aside to cool.

Cream together butter or margarine and sugar until mixture is fluffy.

Mix in egg yolks, one at a time, beating well after each addition. Add melted chocolate and vanilla.

Sift together cake flour and soda and add to creamed mixture with buttermilk. Do not over mix at this point. Beat egg whites until stiff and fold in. Gently stir in pecans and coconut. Pour into three greased and floured 9 inch layer cake pans. Bake in a 350 degree oven for 20 minutes or until cake test done. Turn out, cool and frost as desired.

Frosting:

Mix together 1 small can evaporated milk, 1 cup

CAKES

sugar and 4 tbsp. butter or margarine. Bring to a boil stirring constantly.

Have ready 3 slightly beaten egg yolks and blend into cooked mixture. (Be careful to avoid scrambling the eggs!). Add 1 tsp vanilla and cook, stirring over low heat until thick--about 15 minutes.

Remove from heat and add 1 can flaked coconut and 1 to 1 $\frac{1}{2}$ cups chopped pecans; beat until fluffy and of a consistency to spread.

Mrs. Lewis R. Hill

DEVIL'S FOOD CAKE

$\frac{1}{2}$ cup butter
2 cups light brown sugar (sifted, not packed)
2 eggs
3 squares chocolate (bitter) melted
1 $\frac{1}{4}$ cups sweet milk
2 cups flour (sifted)
1 rounded tsp. soda
1 tsp. vanilla

Cream butter, add brown sugar gradually and continue creaming until light and fluffy. Then add eggs one at a time, then the melted chocolate. Add flour and milk alternately. Put the soda in the last $\frac{1}{4}$ cup milk. Put in the vanilla and finish with a little of the flour. Bake in three 9 inch layer pans at 325 - 350 degrees for 20 - 25 minutes.

Do not over bake or you will have a dry cake. This cake should be light and moist. Frost with your favorite white icing.

Mrs. Henry Crotts

CAKES

RED DEVIL'S FOOD CAKE

2 cups sugar	1 cup butter
1 cup buttermilk	2 eggs
3 cups flour	2 tsp. soda dissolved
1 tsp. vanilla	in a little hot water
$\frac{1}{2}$ cup cocoa dissolved in $\frac{1}{2}$	
cup boiling water	

Cream butter and sugar well. Beat in egg, add cocoa and water, then soda dissolved in hot water alternately with milk and flour. Bake in three 9 inch pans greased and lined with wax paper. Bake at 350 degrees for 20 to 25 minutes or until done.

Mrs. Everett Duggins

BLACK DEVIL'S FOOD CAKE

$\frac{2}{3}$ cup soft shortening	3 eggs
1 $\frac{2}{3}$ cups sugar	$\frac{2}{3}$ cup cocoa
1 $\frac{1}{3}$ cups cold water	1 tsp. salt
2 $\frac{1}{4}$ cups sifted flour	1 $\frac{1}{4}$ tsp. soda
$\frac{1}{3}$ tsp. baking powder	1 tsp. vanilla

Cream together until fluffy sugar and shortening. Beat eggs in thoroughly. Sift together flour, baking powder, soda and salt. Blend together cocoa and water. Stir flour mixture in alternately with cocoa mixture. Bake in 2 greased and floured 9 inch layer pans at 350 degrees for about 30 minutes.

Mrs. Roger A. Snyder

CAKES

DEMON CAKE

4 sqs. baking chocolate	$\frac{1}{2}$ tsp. baking powder
1 cup butter	$\frac{1}{2}$ tsp. salt
2 $\frac{1}{4}$ cups sugar	1 tsp. soda
1 $\frac{1}{2}$ cups buttermilk or sour milk	5 eggs separated
3 cups sifted cake flour	1 tsp. vanilla

Melt the baking chocolate over simmering water, and add to the butter and sugar creamed together well. Add buttermilk and flour which has been sifted with the baking soda, baking powder and salt alternately, then add the well beaten egg yolks and the egg whites stiffly whipped and last the vanilla. Pour into 3 well greased and floured 9 inch cake pans. Bake at 350 degrees for 30 to 35 minutes. Ice with your favorite icing.

Mrs. Fred Byerly

FABULOUS CHOCOLATE CAKE

$\frac{1}{2}$ cup butter	2 cups sugar
4 oz. bitter chocolate	2 eggs
2 cups sifted flour	2 tsp. baking powder
1 $\frac{1}{2}$ cups milk	2 tsp. vanilla
1 cup chopped nuts	

Cream butter and sugar. Melt chocolate. Beat eggs and add to creamed mixture, then add melted chocolate. Mix dry ingredients and add alternately with the milk. Add vanilla and nuts. Bake in a loaf pan, 8 x 12 x 2 at 350 degrees for 45 minutes.

CAKES

Frosting:

$\frac{1}{4}$ lb. butter	1 tsp. vanilla
3 oz. chocolate	1 cup nuts
1 lb. powdered sugar	1 unbeaten egg
1 tsp. lemon	

Combine melted butter and melted chocolate, then add sugar. Beat egg and add to sugar mixture, then add flavoring and nuts. This icing is not to be cooked. If too dry add a little cream. Blend well and spread.

Mrs. Virginia Snyder

PERFECT CHOCOLATE CAKE

1 cup unsifted unsweetened cocoa
2 cups boiling water
2 $\frac{3}{4}$ cups sifted all purpose flour
2 tsp. baking soda
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ tsp. baking powder
1 cup butter or margarine softened
2 $\frac{1}{2}$ cups granulated sugar
4 eggs
1 $\frac{1}{2}$ tsp. vanilla

In medium bowl, combine cocoa with boiling water, mixing with wire whisk until smooth. Cool completely. Sift flour with soda, salt and baking powder. Preheat oven to 350 degrees. Grease well and flour three 9 inch layer cake pans. In large bowl of electric mixer, at high speed, beat butter, sugar, eggs and vanilla,

CAKES

scrapping bowl occasionally, until light, about 5 minutes. At low speed, beat in flour mixture in fourths, alternately with cocoa mixture in thirds, beginning and ending with flour mixture. Do not overbeat. Divide evenly into pans; smooth top. Bake 25 to 30 minutes, or until surface springs back when gently pressed with finger tips. Cool in pans 10 minutes. Remove from pans and cool on racks. Frost with 7 minute icing.

FROSTING AND FILLING FOR PERFECT CHOCOLATE CAKE

Frosting:

1 pkg. 6 oz. semisweet chocolate pieces
 $\frac{1}{2}$ cup light cream
1 cup butter or margarine
2 $\frac{1}{2}$ cups unsifted confectioners' sugar

Filling:

1 cup heavy cream. chilled
 $\frac{1}{4}$ cup unsifted confectioners' sugar
1 tsp. vanilla

Frosting- In medium saucepan, combine chocolate pieces, cream butter; stir over medium heat until smooth. Remove from heat. With whisk, blend in 2 $\frac{1}{2}$ cups confectioners' sugar. In bowl set over ice, beat until it holds shape.

Filling- Whip cream with sugar and vanilla; refrigerate. To assemble cake: On plate, place a layer, topside down; spread with half of cream. Place second layer, topside down; spread with rest of

CAKES

cream. Place third layer, top side up.

To Frost: With spatula, frost sides first, covering whipped cream; use rest of frosting on top, swirling decoratively. Refrigerate at least 1 hour before serving. Slice with sawing motion with sharp knife.

Mrs. Margaret Harrison

AUNT BESSIE'S CHOCOLATE POTATO CAKE

2 medium sized potatoes (grated -should be 1 cup)
2 cups granulated sugar
1 cup butter
4 egg yolks
1 cup grated chocolate
1 cup unblanched almonds (ground)
or 1 cup finely chopped nut meats
1 $\frac{1}{2}$ cups cake flour
 $\frac{1}{2}$ tsp. cinnamon
2 tsp. baking powder
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ cup cream or milk
4 egg whites
1/8 tsp. salt

Cream butter and add sugar gradually. Add egg yolks, one at a time, beating at medium speed. Add chocolate, nuts and potatoes mixing until batter is smooth. Gradually add sifted dry ingredients to mixture alternating with cream or milk. Whip egg whites, to which 1/8 tsp. salt has been added, until dry but not stiff. Fold lightly into batter. Bake in a greased and floured

CAKES

9 inch cake pan for approximately 1 hour in a 350 degree oven. Makes 3 small layers or 2 large layers. Ice with your favorite white or chocolate icing.

Mrs. O. V. Byerly

CHOCOLATE SYRUP CAKE

1 stick margarine	1 pinch salt
1 cup sugar	1 tsp. vanilla
1 can chocolate syrup	4 eggs
1 cup flour	1 tsp. baking powder

Cream margarine and sugar, add eggs, one at a time. Sift flour, baking powder and salt together. Add alternately with chocolate syrup and vanilla. Bake at 325 degrees about 30 minutes.

Icing:

1 cup sugar	1/3 cup evaporated milk
1/2 cup chocolate morsels	

Bring butter, sugar and milk to a boil. Boil for 3 minutes. Turn off heat and add chocolate morsels. Pour over hot cake.

Mrs. W. W. Ernst

CAKES

RED VELVET CAKE

2 cups sugar	2 eggs
1 cup butter or margarine	2 $\frac{1}{2}$ cups cake flour
1 tbsp. vinegar	1 tbsp. cocoa
1 $\frac{1}{2}$ tsp. soda	$\frac{1}{4}$ tsp. salt
1 tsp. vanilla	2 oz. red cake color
1 cup buttermilk	

Cream sugar and butter, add eggs, beat well until fluffy. Make a paste of vinegar and cocoa; add to mixture. Sift flour, soda, salt alternately with milk. Add vanilla and coloring. Bake in three 9 inch pans greased and lined with wax paper. Bake at 350 degrees for 30 minutes.

Mrs. Everett Duggins

FROSTING FOR RED VELVET CAKE

1 cup coconut	1 tsp. vanilla
1 cup sweet milk	2 tbsp. flour
1 cup butter or margarine	1 cup sugar
1 cup chopped nuts	

Cook milk and flour together until thick. Cool completely. Cream sugar and butter, beat with flour mixture. Add vanilla, nuts and coconut. Mix well.

Mrs. Pat Chniel

CAKES

BLACK 'N GOLD SWIRL CAKE

2 sqs. unsweetened chocolate
melted (2 oz.)
3 tbsp. hot water
2 tbsp. sugar
 $\frac{1}{4}$ tsp. soda
 $\frac{3}{4}$ cup vegetable shortening
 $2\frac{1}{2}$ cups sifted cake flour
 $1\frac{1}{2}$ tsp. baking powder
1 tsp. salt
 $\frac{1}{2}$ tsp. soda
 $1\frac{2}{3}$ cups sugar
1 cup buttermilk or sour milk
1 tsp. vanilla
3 eggs, unbeaten

Mix first four ingredients until smooth. Cool.
Stir shortening to soften. Add sifted dry ingredients, milk and vanilla. Beat 2 minutes at medium speed. Add eggs; beat 1 minute more. Add chocolate mixture to half of batter.

Alternate large spoonfuls of batters in two greased and floured 9 inch layer pans. Marble with a spatula. Bake in moderate oven 350 degrees for 30 to 35 minutes.

Frost with favorite chocolate frosting.

Mrs. Margaret Harrison

SILVER LAYER CAKE

2 cups sifted cake flour	$1\frac{1}{2}$ tsp. salt
2 cups granulated sugar	1 cup milk
$\frac{3}{4}$ cup emulsifier type shortening	$1\frac{1}{2}$ tsp. vanilla

CAKES

1 tsp. almond flavoring (optional)
1/3 tsp. orange flavoring (optional)
5 $\frac{1}{4}$ tsp. double acting baking powder
6 egg whites unbeaten
 $\frac{1}{2}$ cup milk
(have eggs, milk and shortening at room temperature.)

Heat oven to 350 degrees to 360 degrees. Line three 9 in. layer pans, 1 $\frac{1}{4}$ in. deep, on bottom with waxed paper; grease paper. Sift cake flour, sugar and salt into mixing bowl. Drop in shortening. Pour in 1 cup milk and flavorings. Mix at medium speed approximately 2 minutes. Quickly stir in baking powder. Add unbeaten egg whites and $\frac{1}{2}$ cup milk. Again beat at medium speed approximately 2 minutes. Scrape bowl and spoon often during beating. Pour into pans. Bake 30 minutes or until done. Cool on wire cake rack 10-15 minutes before removing from pan and removing paper. Fill and frost with fresh coconut or other frostings.

Double Boiler Frosting (7 Minute)

3 egg whites, unbeaten	$\frac{1}{2}$ cup water
2 cups granulated sugar	dash salt
3/16 tsp. cream of tartar	1 $\frac{1}{2}$ tsp. vanilla
(or 3/4 tsp. vanilla, $\frac{1}{2}$ tsp. almond and $\frac{1}{4}$ tsp. orange may be substituted for the 1 $\frac{1}{2}$ tsp. vanilla.)	

Partially fill base of double boiler with water; cover; bring to a boil. In double boiler top combine all ingredients except vanilla (or combined flavoring). Beat with egg beater 1 minute or until well-blended. Then set in place over

CAKES

rapidly boiling water. Beat mixture constantly with egg beater at full speed, while cooking for 7 minutes, or until it hangs in stiff peaks on beater when it is withdrawn. Frequently scrape insides and bottom of double boiler with rubber bowl scraper or spatula. Remove double boiler top from boiling water; add vanilla; beat until thick enough to spread-about 1 to 2 minutes. Don't scrape pan too closely as frosting may sugar.

Mrs. John Taylor

MOLD CAKE OR LAYER CAKE

3/4 cup shortening (= 1 stick butter, $\frac{1}{4}$ cup crisco)
2 cups sugar
1 cup milk
3 large eggs
2 $\frac{1}{2}$ cups flour
1 tsp. baking powder
 $\frac{1}{4}$ tsp. salt
1 tsp. vanilla
(Add 1 tsp. lemon and 1 tsp. orange flavoring for mold cake only.)

Cream shortening and sugar, add eggs, sift flour, salt and baking powder, add alternately milk and flour, then flavoring. Bake at 350 degrees for 1 hour for mold cake or 25 to 30 minutes for layers or until done.

Mrs. Alma Fry

CAKES

ITALIAN CREME CAKE

1 stick butter or margarine	1 cup buttermilk
2 cups plain flour	1 tsp. vanilla
2 cups sugar	1 cup nuts
5 egg yolks	1 cup coconut
1 tsp. soda	5 egg whites beaten
$\frac{1}{2}$ cup crisco	

Cream butter, crisco and sugar. Add egg yolks. Sift flour, add soda. Add to mixture with buttermilk, flour first and last, stir in nuts and coconut, fold in egg whites. Bake in three 9 inch layer cake pans at 350 degrees for 20 minutes or until done.

Icing

1 8 oz. cream cheese (room temperature)
 $\frac{1}{2}$ cup crisco
1 box 10-4 sugar
1 tsp. vanilla

Mix all ingredients (if too thick, add milk.)
Spread between layers and on top and sides.

Mrs. Wilburn Fishel

HOLIDAY SNOW CAKE

(High, light, moist and
beautiful)

2 $\frac{1}{2}$ cups sifted cake flour	3 $\frac{1}{2}$ tsp. baking powder
1 tsp. salt	1 $\frac{1}{3}$ cups sugar
$\frac{2}{3}$ cup snowdrift	1 cup sweet milk
2 egg whites, unbeaten	1 $\frac{1}{2}$ tsp. vanilla
red food coloring	

CAKES

Heat oven to 350 degrees (moderate). Grease with snowdrift and flour two 8 x 1 $\frac{1}{4}$ inch layer pans. In large bowl sift together flour, baking powder, salt and sugar. Add snowdrift and $\frac{3}{4}$ cup milk. Mix enough to dampen flour. Beat 2 minutes, medium speed on mixer or 300 strokes by hand. Scrape bowl often. Add egg whites, remaining $\frac{1}{4}$ cup milk and vanilla. Beat 2 minutes. Remove $\frac{1}{3}$ of batter to another bowl. Color red. Spoon white and red batter into baking pans alternately.* Bake about 30 minutes. Cool, frost with Snowy No Cook Icing. For a special holiday touch, top with Strawberry Glaze. (***Swirl batter with spatula to marble.**)

SNOWY NO-COOK ICING

$\frac{1}{2}$ cup snowdrift	$\frac{1}{2}$ tsp. salt
1 lb. confectioners' sugar	1 tsp. almond or
less $\frac{3}{4}$ cup	vanilla flavoring
$\frac{1}{2}$ cup light cream	

Cream snowdrift, add salt, confectioners' sugar and light cream in four additions, beating thoroughly after each addition. Stir in almond flavoring. Spread between layers, around sides and form snowy rim around top of cake.

STRAWBERRY GLAZE

Blend thoroughly $\frac{3}{4}$ cup confectioners sugar, dash of salt, 1 $\frac{1}{2}$ tbsp. mashed frozen strawberries. Spread over top of Snow Cake for crowning glow. Two tbsp. of strawberry preserves may be substituted for frozen strawberries.

Mrs. W. R. Fritts

CAKES

STARLIGHT CAKE

Sift into bowl:

2 1/8 cups all purpose flour (= 2 cups plus 2 tbsp.)

3 tsp. baking powder

1 tsp. salt

1 1/2 cups sugar

Add:

1/2 cup shortening

1 cup sweet milk

1 tsp. flavoring

Beat vigorously for 2 minutes, then add 2 eggs and beat 2 more minutes. Batter is thin, bake in 2 large pans 8 x 9 inch at 350 degrees for 20 minutes.

Ice with your favorite icing.

Mrs. Howard G. Foltz

SNOWBALL CAKE

1 large angel food cake

2 envelopes unflavored gelatin

3 envelopes Dream Whip

juice of 1 lemon

1 cup sugar

1 cup pineapple juice (drained from crushed)

1 can # 2 crushed pineapple

1 can shredded coconut (4 oz.)

Dissolve gelatin with 1/2 cup cold water, add 1 cup boiling water, sugar, lemon juice, pineapple juice and pineapple. Let cool but not set. Mix 2 envelopes of dream whip, add this to gelatin mixture.

CAKES

Break cake into bite size pieces; cover bottom of pan with $\frac{1}{2}$ of cake. Add $\frac{1}{2}$ of gelatin mixture. Repeat with remaining cake and gelatin mixture. Whip the 3rd envelope of Dream Whip and pour over top. Cover with coconut. Refrigerate 12 to 24 hours.

Mrs. P. C. Fishel,
Jr.

WHITE MOUNTAIN CAKE

3/4 cup butter
2 cups sugar
3 cups sifted flour
2 tsp. baking powder
 $\frac{1}{4}$ tsp. salt
1 tsp. lemon extract
1 cup skim milk
6 egg whites, beaten stiff, not dry

Cream butter and sugar until light and fluffy. Sift dry ingredients three times, add alternately with milk to creamed mixture. Fold in egg whites. Bake in a greased loaf pan about an hour at 350 degrees.

Mrs. Everett Duggins

CAKES

FAVORITE POUND CAKE (IRENE'S)

6 eggs	2 sticks margarine
$\frac{1}{2}$ cup shortening	3 cups sugar
3 cups sifted flour	1 cup sweet milk
$\frac{1}{2}$ tsp. baking powder	pinch of salt
1 tsp. vanilla	1 tsp. lemon

Cream margarine, sugar and shortening. Add vanilla and lemon- blend well. Add eggs, one at a time- beating after each. Sift dry ingredients and add alternately to mixture with milk. Pour into greased and floured tube pan. Bake 1 hour and 30 minutes at 325 degrees. Glaze with Pound Cake Glaze.

POUND CAKE GLAZE

3 tbsp. evaporated milk
2 tbsp. margarine
(Heat in sauce pan- do not boil)
Have ready:
2 cups sifted confectioners' sugar
3 tbsp. lemon juice
Remove sauce pan from heat and add sugar and juice. Beat until smooth and pour over top of cake.

Mrs. Phillip Fishel, Jr.

GRACE'S SMALL POUND CAKE

2 sticks margarine	2 cups sugar
2 cups sifted flour	5 eggs
1 tsp. vanilla	1 tsp. lemon extract
1 tsp. baking powder (optional)	

CAKES

Cream margarine and sugar thoroughly. Add unbeaten eggs, one at a time. Add flour which has been sifted twice. Mix at slow speed until smooth. Add flavoring near end of mixing. Place in cold oven and set to bake at 325 degrees for 1 hour or more as needed.

(For special diets, omit the baking powder.)

Mrs. O. V. Byerly

COLD OVEN POUND CAKE

2 sticks whipped margarine	$\frac{1}{2}$ cup crisco
3 cups white sugar	4 eggs
3 cups cake flour	1 cup sweet milk
1 tsp. vanilla	1 tsp. lemon

Beat margarine and crisco, add sugar and cream together. Add eggs, one at a time. Add flour alternately with milk, then vanilla and lemon flavoring. Pour into a greased and floured tube pan. Place in a cold oven and bake at 300 degrees for 1 hour and $\frac{1}{2}$ hour longer at 350 degrees.

** Add 3 tbsp. cocoa to flour for a Chocolate Pound Cake.

Miss Ila Brewer

POUND CAKE

(50 year old recipe)

3 cups sugar	3 cups flour
6 eggs	1 cup butter (2 sticks)
$\frac{1}{2}$ cup margarine (1 stick)	1 tsp. baking powder
dash of salt	1 $\frac{1}{2}$ tsp. vanilla
1 $\frac{1}{2}$ tsp. lemon	1 cup milk

CAKES

Have butter and eggs at room temperature. Cream butter and sugar, add eggs, one at a time and beat well after each addition. Add baking powder and salt to flour. Add dry ingredients alternately with milk. Add flavoring. Pour into large tube pan. START IN COLD OVEN. Bake 1 hour and 20 minutes at 350 degrees. (Do not open oven door during this time). Cool about 15 minutes before removing from pan. ** Add 3 to 4 heaping tbsp. cocoa to dry ingredients and omit lemon flavoring for a Chocolate Pound Cake.

Mrs. Norman Highfill

FAVORITE POUND CAKE

6 eggs	$\frac{1}{2}$ lb. country butter
$\frac{1}{2}$ cup shortening	or margarine
3 cups sugar	1 tsp. vanilla extract
1 tsp. almond extract	3 cups sifted plain flour
$\frac{1}{2}$ tsp. baking powder	pinch of salt
1 cup sweet milk	

Cream butter, shortening and sugar until light and fluffy. Add vanilla and almond extract and blend well. Add eggs, one at a time, and continue beating after each addition. Sift together flour, baking powder and salt and add alternately to creamed mixture with milk. Pour into a greased and floured large tube pan. Bake at 325 degrees for 1 hour and 30 minutes or until cake tests done.

Mrs. Louie Dull

CAKES

POUND CAKE

2 sticks butter	$\frac{1}{2}$ cup crisco
3 level cups white sugar	5 large eggs
3 cups flour (unsifted)	$\frac{1}{2}$ tsp. baking powder
1 cup milk	2 tsp. vanilla
1 tsp. lemon	1 tsp. orange
pinch of salt	

Cream butter, shortening and sugar until light and fluffy. Add flavorings and blend well. Add eggs, one at a time, beating after each one. To creamed mixture, add dry ingredients alternately with milk, ending with flour. Into a large tube pan which has been greased and floured well, pour cake mixture. Bake in a 350 degree oven for 1 hour and 15 minutes.

Mrs. Henry Crotts

POUND CAKE

3 cups flour	5 eggs
2 sticks margarine	2 $\frac{1}{4}$ cups sugar
$\frac{1}{4}$ cup crisco or fluffo	1 cup milk
1 tsp. baking powder	1 tsp. vanilla
1 tsp. lemon	

Cream butter, shortening and sugar. Add eggs, one at a time. Sift flour and baking powder. Add flour and milk alternately. Add flavorings. Bake in a greased and floured tube pan for 1 hour and 15 minutes at 325 degrees.

Mrs. Julia Snow

CAKES

MAE'S CHOCOLATE POUND CAKE

$\frac{1}{2}$ cup butter or margarine	3 cups sugar
$\frac{1}{2}$ cup crisco	5 eggs
1 cup sweet milk	3 cups cake flour
$\frac{1}{2}$ tsp. baking powder	$\frac{1}{4}$ tsp. salt
$\frac{1}{2}$ cup cocoa	1 tsp. vanilla

Cream butter, crisco and sugar. Add eggs, one at a time, beating after each. Add flour and other ingredients; mix. Bake 1 hour and 25 minutes at 325 degrees.

Mrs. Julia Snow

MARTHA'S POUND CAKE

$\frac{1}{2}$ lb. butter (2 sticks)	$\frac{1}{2}$ cup shortening
1 tsp. lemon	2 tsp. vanilla
3 cups sugar	5 eggs
3 $\frac{1}{2}$ cups sifted flour	$\frac{1}{4}$ tsp. baking powder
$\frac{1}{4}$ tsp. salt	1 $\frac{1}{4}$ cups sweet milk

Cream butter and shortening with sugar. Add lemon and vanilla extract. Add eggs, one at a time and blend thoroughly. Sift flour, baking powder and salt together three times. Add milk and flour to creamed mixture, a little at a time. Pour into a greased and floured tube pan. Bake at 300 degrees for 1 hour, then at 350 degrees for 45 minutes or until done.

Mrs. Everett Duggins

CAKES

SOUR CREAM POUND CAKE

2 sticks butter, soft (or oleo)	3 cups sugar
1 cup sour cream	6 eggs
3 cups sifted flour	$\frac{1}{4}$ tsp. soda
1 tsp. vanilla or lemon extract	
or $\frac{1}{2}$ tsp. almond flavoring if desired	

Sift flour and measure. Resift twice with soda. Set aside. Cream butter and add sugar slowly, beating constantly to cream well. Add eggs, one at a time, beating well after each addition. Stir in dairy sour cream. Add flour mixture, $\frac{1}{2}$ cup at a time, beating well and constantly. Stir in lemon extract and turn batter into well-greased and floured 10 inch tube pan. Bake in moderate oven 325 degrees for about 1 $\frac{1}{2}$ hours or until cake is done. Place pan on rack to cool for 5 minutes. Turn cake onto rack to cool completely.

Mrs. Virginia Snyder

WHIPPED CREAM POUND CAKE

$\frac{1}{2}$ lb. butter or margarine	6 eggs
3 cups sugar	1 tsp. vanilla
3 cups plain flour, sifted twice	1 tsp. lemon
$\frac{1}{2}$ pint whipping cream(do not whip)	

Cream butter and sugar. Add eggs, one at a time. Add whipping cream alternately with flour. Add flavoring. Bake 1 $\frac{1}{2}$ hours in a 325 degree oven. Start in a cold oven.

Mrs. Thomas E. Gibson

CAKES

BANANA POUND CAKE

1 cup shortening	1 stick butter
3 cups white sugar	5 eggs
1 tsp. baking powder	3 cups flour
pinch of salt	3 tbsp. milk
3 mashed bananas	2 tsp. vanilla

Cream shortening, butter and sugar. Add eggs, one at a time, beating well after each addition. Sift flour, baking powder and salt. Add alternately with milk. Add vanilla and bananas. Pour into a greased and floured tube pan. Bake 1 hour and 15 minutes in a 325 degree oven.

Mrs. Julia Snow

CHOCOLATE POUND CAKE

$\frac{1}{2}$ cup shortening	3 cups sugar
$\frac{1}{2}$ lb. butter or margarine	5 eggs
3 cups sifted flour	$\frac{1}{4}$ tsp. salt
$\frac{1}{2}$ tsp. baking powder	1 cup milk
$\frac{1}{2}$ cup cocoa (4 tbsp.)	1 tbsp. vanilla

Cream butter and shortening with sugar. Add eggs, one at a time and blend well after each. Sift together dry ingredients and add alternately with milk. Add vanilla. Pour batter into greased and floured tube pan. Bake at 325 degrees for 1 hour and 25 or 30 minutes.

Mrs. Everett Duggins

CAKES

GINGER BREAD

1 cup wesson oil	1 cup molasses
1 cup sugar	1 tsp. ginger
2 or 3 eggs	1 tsp. cloves
2 tsp. soda dissolved in a little warm water	1 tsp. cinnamon
1 cup boiling water (added last)	2 cups plain flour

Add all ingredients and bake in a 350 degree oven until cake is done. (Very good)

Mrs. W. R. Fritts

GRAHAM CRACKER CUP CAKES

$\frac{1}{2}$ cup wesson oil	1 cup sugar
3 cups graham cracker crumbs	1 cup milk
1 tsp. vanilla	2 tsp. baking powder
$\frac{1}{2}$ cup nuts (pecans or walnuts)	

Mix ingredients; beat two egg whites and fold into mixture. Bake at 450 degrees for 10 to 12 minutes.

Pour Pineapple Glaze over cooled cup cakes:
1 cup sugar, 1 small can crushed pineapple.
Bring mixture to a boil. Makes 24 cupcakes

Mrs. Raymond E. Bowman

CAKES

AUNT BESSIE'S CREAM CHEESE POUND CAKE

3 sticks margarine	3 cups sugar
1 pkg. cream cheese (8 oz.)	dash of salt
1 $\frac{1}{2}$ tsp. vanilla	6 large eggs
3 cups sifted cake flour	

Cream margarine, cream cheese and sugar until light and fluffy. Add salt and vanilla and mix well at medium speed. Add eggs, one at a time, beating after each addition. Stir in flour gradually. Spoon mixture into greased and floured ten inch tube pan and bake at 325 degrees for approximately 1 $\frac{1}{2}$ hours. Yield- one ten inch cake.

Mrs. O. V. Byerly

7 UP POUND CAKE

2 sticks margarine	$\frac{1}{2}$ cup crisco
3 cups sugar	5 eggs
3 cups flour	1 tsp. lemon flavoring
1 small 7 Up	

Mix margarine and crisco together. Add sugar and mix with mixer. Add eggs, one at a time. Add flavoring, flour and 7 Up, a little at a time. Mix well and bake in a greased and floured tube pan at 300 degrees for 1 hour and 15 minutes.

Mrs. Everett Duggins

CAKES

PORK CAKE

1 $\frac{1}{4}$ lb. fat pork, ground fine	1 tbsp. cloves
2 cups boiling water	1 tbsp. nutmeg
2 lbs. dark brown sugar	1 tbsp. allspice
6 eggs beaten (not separated)	1 tbsp. cinnamon
5 cups cake flour (sift one	$\frac{1}{2}$ cup rye
before measuring)	1 tsp. salt
2 lbs. sticky seeded raisins	1 tbsp. soda
3 $\frac{1}{2}$ cups English walnuts	

Sift flour twice with spices and salt added and set aside. Pour water over fat and stir until fat is in small particles. Add soda and brown sugar stirring until well blended. Add flour mixture alternating with eggs and rye. Mix until smooth and fold in raisins and walnuts. Place in well greased and floured tube or loaf pan. Bake in 250 or 275 degree oven for approximately 1 $\frac{1}{2}$ hours.

Mrs. O. V. Byerly

CAKE FROSTINGS

CARMEL ICING

1 $\frac{1}{2}$ cups light brown sugar
3/4 cups half and half milk
 $\frac{1}{2}$ tbsp. butter

Cook until mixture forms soft ball when tried in cold water (234 °). Cool, then beat with spoon until right consistency to spread on cake.

Mrs. Henry Crotts

FLUFFY WHITE FROSTING

2 cups sugar
2/3 cup water
 $\frac{1}{4}$ tsp. salt
 $\frac{1}{4}$ tsp. cream tartar
2 egg whites (stiffly beaten)
 $\frac{1}{2}$ to 1 tsp. vanilla

Cook in good sized sauce pan sugar, water, salt, cream tartar until mixture spins a thread when dropped from a spoon. Then beat into well beaten egg whites this cooked sugar mixture, beating until right consistency to spread on cake.

Mrs. Henry Crotts

CAKE FROSTINGS

COCOA FUDGE FROSTING

$\frac{1}{2}$ cup butter or margarine $\frac{1}{2}$ cup cocoa
1 lb. box confectioners' sugar 7 tbsp. milk
1 tsp. vanilla

Melt butter or margarine in saucepan. Add cocoa, heat 1 minute or until smooth, stirring constantly. Pour into small mixing bowl. While beating, alternately add confectioners' sugar and milk. Beat to spreading consistency. Add vanilla and stir until blended. Frosts 2 layers (8 or 9 inch).

Mrs. Robert Williams

SEVEN MINUTE "SEA FOAM" FROSTING

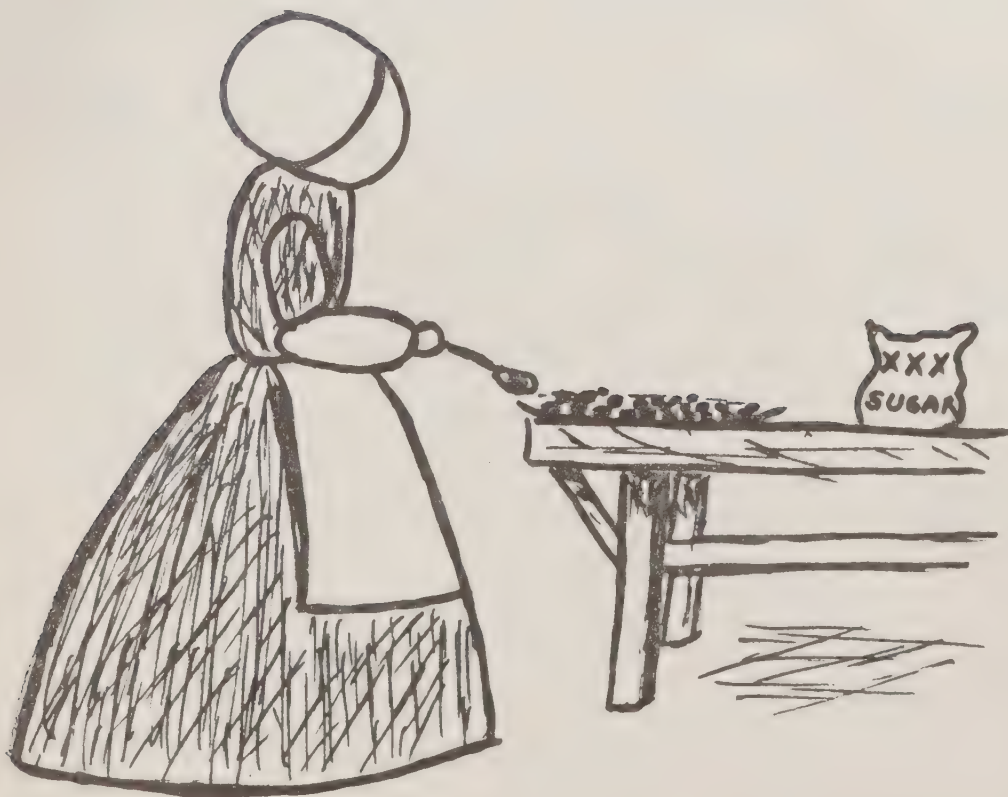
Combine 2 egg whites, 1 $\frac{1}{2}$ cups brown sugar (packed), 5 tbsp. water and a dash of salt in top of double boiler; beat slightly to mix. Place over rapidly boiling water. Beat at high speed until frosting stands in peaks- about 7 minutes. Remove from heat; add 1 tsp. vanilla, beat 1 or 2 minutes or until thick enough to spread.

** This frosting is good on chocolate cake. Walnut or pecan chips on top make it even better.
** If you would like to make "swirls" on your frosting, use 1 square chocolate and 1 $\frac{1}{2}$ tsp. butter melted together and cooled. Use this mixture to make the swirls after you frost cake.

Mrs. Robert Williams

CAKE FROSTINGS

Candies



CANDIES

MINT CANDY

- 1 lb. powdered sugar
- 2 Tbsp. (level) Crisco
- 2 Tbsp. (level) Butter
- 2 Tbsp. hot water
- 10 drops Peppermint flavoring
paste color

Combine all ingredients and knead until very smooth.

Mrs. P. C. Fishel, Jr.

PULLED MINTS

- 2 cups granulated sugar
- 1 cup water
- 1/8 lb. butter (1/2 stick)
- 5-6 drops oil of peppermint
coloring

Add water to sugar. Dissolve sugar, water and butter over slow heat. Cook to 265 degrees without stirring. Pour on buttered marble slab and when cold enough to handle, drop on color and extract. Pull and cut with scissors. Place in a covered tin can. They cream overnight.

Mrs. Roger A. Snyder
Ila Brewer

CANDIES

BUCKEYES FOR 100

1 lb. peanut butter
1-1/2 lb. 10X sugar
2 sticks margarine

Mix together. Make into balls the size of buckeyes. Chill til firm.

Melt large package chocolate bits and 2/3 bar parafin. Stick ball with toothpick and dip. Chill again til firm. Can be frozen.

Mrs. W. J. Gibson

MORAVIAN COCOANUT CANDY

1 large grated cocoanut
6 cups sugar
1 cup water or cocoanut milk

Boil water (or cocoanut milk) with sugar until syrup threads and forms a soft ball in cold water. Take from fire and beat until it is milky and getting firm. Add grated cocoanut and stir again. Pour into a buttered pan and cut into squares.

Francis Mellen, operator of the bakery and Confectionary store in Salem around 1848, featured this candy in his store. Members of his family passed it along to Miss Eleanor Tesh's family. She shared

CANDIES

it a long time ago with our newspaper.

Mrs. Katie Morgan

CHINESE TREATS

2 pkgs. butter scotch pieces
1 - one pint can salted peanuts
1 can Chinese noodles

Melt butterscotch pieces over hot water, stir. Add peanuts and noodles, stir until well coated. Drop by scant teaspoonsful onto waxed paper.

Mrs. Louie Dull

CHOCOLATE COVERED CHERRIES

1 box confectioner's sugar
Melt 3/4 stick margarine or butter
3 Tbsp. milk
1 tsp. vanilla
Maraschino cherries (drained)

Work up into stiff dough, roll out flat, put in cherry, roll into round ball. Dip into 3 blocks unsweetened melted chocolate with a small block of parafin. Take out with a fork and place on waxed paper. Cool.

Mrs. Roger A. Snyder

CANDIES

CREAMY FUDGE

3 squares unsweetened chocolate
1/2 cup milk (evaporated)
2 cups granulated sugar
1/3 cup dark corn syrup
1 Tbsp. butter
1 tsp. vanilla.

Combine all ingredients except butter and vanilla in a saucepan and stir over medium heat until chocolate is dissolved. Cook to soft-ball stage or 238 degrees on the candy thermometer without stirring. Add butter. Cool to lukewarm and beat. Add vanilla and pour into buttered pan. Cut into squares.

Mrs. Roger A. Snyder

MARSHMALLOW FUDGE

Butter a square pan, 9x9x1-3/4 inches.
Stir in saucepan:
1 can (6oz) evaporated milk
1-2/3 cups sugar
1/2 tsp. salt
Cook over low heat until mixture boils. Boil 3 minutes, stirring constantly. Remove from heat. Add and stir until melted:
2 cups miniature marshmallows
1-1/2 pkgs. (6oz. each) semisweet chocolate pieces

CANDIES

Stir in:

1 tsp. vanilla

1/2 cup chopped nuts

Pour into prepared pan. Refrigerate until firm. Cut into squares. Makes about 36 squares.

Anna Gibson

5-MINUTE FUDGE

Combine 2/3 cup (small can) undiluted evaporated milk. 1-2/3 cups sugar and 1/2 tsp. salt in saucepan over medium heat. Heat to boiling and cook 5 minutes, stirring constantly. Remove from heat. Add 1-1/2 cups diced marshmallows, 1-1/2 cups chocolate chips, 1 tsp. vanilla and 1/2 cup chopped nuts. Stir 1-2 minutes (or until marshmallows melt). Pour into buttered 9 inch square pan.

Mrs. W. J. Gibson

NEVER FAIL FUDGE

5 cups white sugar

1 tall can evaporated milk

2 sticks butter

Combine in a large pan and bring to a boil; boil 7 minutes stirring constantly. Turn off heat and add 2-10 oz. bags of marshmallows and 2-12 oz. packages of chocolate bits. Mix well. Add 1 cup

CANDIES

chopped nuts and 1 tsp. vanilla, pour in large pan (greased). When cool, cut in squares. Makes 5 lbs.

Mrs. Johnny Davis

PEANUT BUTTER FUDGE

2 cups sugar
1 dash of salt
1 lb. of peanut butter or a little more
3/4 cup milk
1 tsp. vanilla

Cook sugar and milk to form a soft ball stage, cool and add the salt, vanilla and peanut butter. Beat until it gets thick, pour into greased pan and cut desired squares.

Mrs. K. R. Pfaff

PRALINES

3 cups light brown sugar
1/4 cup butter
1 cup milk
1 tsp. vanilla
1-1/2 cup pecans

Mix sugar, milk and butter. Cook to 240 degrees (soft ball stage) stirring occasionally with a wooden spoon. Remove from heat and cool to luke warm. Add

CANDIES

vanilla and nuts, beat until candy begins to hold shape. Drop quickly on waxed paper.

Mrs. Roger A. Snyder

SEAFOAM

2 cups brown sugar
1/2 cup water
1/4 tsp. cream of tartar

Combine ingredients. Stir over medium heat until sugar is dissolved. Continue cooking without stirring until the mixture threads from a spoon. Pour over two stiffly beaten egg whites, beating constantly. Add 1 tsp. vanilla. Add 1 cup chopped nuts if desired. Drop by teaspoons on waxed paper.

Mrs. Roger A. Snyder

SEA FOAM CANDY

2 cups brown sugar packed
1/2 cup water
1 tsp. vanilla
1/2 cup chopped nuts
1 egg white

Boil sugar and water together to soft ball stage. Pour over stiffly beaten egg white, beating constantly as you pour. Add nuts and vanilla, beat

CANDIES

vigorously until stiff; when nearly set, drop by spoonfuls on wax paper.

Mrs. Johnny Davis

CANDY STRAWBERRIES

2 pkgs. strawberry flavor gelatin
1 cup ground pecans
1 cup ground cocoanut
3/4 cup sweetened condensed milk
1/2 tsp. vanilla
Red sugar crystals
Green food color
Slivered almonds

Mix together gelatin, pecans, cocoanut, condensed (not evaporated) milk and vanilla. Shape mixture into strawberries; chill at least 1 hour. Roll chilled berries in sugar crystals. Add food color to almonds to tint a delicate green. Use for leaves and stems of berries. Store in cool place. Makes about 48 strawberries.

Mrs. Fred Byerly

Casseroles



CASSEROLES

ASPARAGUS CASSEROLE

From the bottom of the casserole dish, layering up, place

- 1 layer asparagus
- 1 layer sliced, boiled eggs
- 1 layer asparagus
- 1 layer cheese
- 1 layer mushroom sauce mixed with $\frac{1}{3}$ cup milk
- 1 thick layer of crumbled Ritz crackers.

Bake at 350 degrees for 30 minutes.

Mrs. Phyllis Bargoil

BROCCOLI CASSEROLE

- 2 pkg. frozen broccoli spears
- 2 tsp. salt
- 2 Tbsp. lemon juice
- 1 (10) oz. can cream of chicken soup
- $\frac{1}{2}$ cup grated cheddar cheese
- 2 or 3 Tbsp. toasted bread crumbs
- Pepper to taste

Cook broccoli in salted water as directed on the package until tender. Drain. Place broccoli in shallow casserole. Sprinkle with lemon juice, pepper and cover with undiluted soup. Sprinkle cheese and toasted bread crumbs on top and bake until cheese is melted and bubbly. Makes eight servings.

Mrs. Anne Speas

CASSEROLES

BROCCOLI CASSEROLE

- 2 Pkg. frozen cut broccoli
- 1 cup finely chopped onions
- 1 jar processed cheese spread
- 3 eggs
- 1 tsp. salt

Combine broccoli and onions. Blend in cheese spread and add eggs one at a time beating after each. Add salt. Bake in greased casserole for 1 hour at 300 degrees.

Mrs. James C. Dillon

GREEN BEAN CASSEROLE

- 1 can (10½ oz.) mushroom soup
- 1 tsp. soy sauce
- 1 can (3½ oz.) french fried onions
- 3 cups cooked french style green beans or 2- 10 oz. pkg. frozen, or 2- 1 lb. cans drained.
- Dash of pepper

In 1 qt. casserole stir soup and soy sauce until smooth; mix in ½ can onions, beans and pepper. Bake at 350 degrees for 20 minutes or until bubbling. Top with remaining onions. Bake 5 minutes more. Makes 6 servings.

Mrs. Pat Chniel

CASSEROLES

JANE'S SQUASH CASSEROLE

1½ lb. fresh yellow squash
1 small can pimento, chopped of 2 or 3 Tbsp. fresh
2 small onions, chopped and sauted
1 cup sour cream
1 can cream of chicken soup
4 small carrots, grated
1 small pkg. Pepperidge Farm herb stuffing mix.

Cook squash, mash, drain and season. Add remaining ingredients, holding back ½ of stuffing mix. Mix well. Line shallow baking dish (1½ qt.) with ¾ remaining stuffing mix and one stick melted margarine. Add squash mixture. Sprinkle remaining stuffing mix on top. Bake at 350 degrees for 30 minutes. Can make ahead and refrigerate or freeze.

Mrs. Margaret Harrison

SQUASH CASSEROLE

6 or 8 medium squash
1 can mushroom soup
2 Tbsp. minced onions
½ stick margarine melted
salt and pepper to taste
1 cup bread crumbs

Cook squash and drain off water and mash. Salt and pepper lightly. Add minced onion and mushroom soup. Sprinkle bread crumbs over top. Pour melted margarine over top of bread crumbs. Bake at 350 degrees for about 20 minutes.

Mrs. W. W. Ernst

CASSEROLES

SQUASH SOUFFLE

2 lbs. yellow squash sliced	1 medium onion sliced
1 tsp. salt	$\frac{1}{2}$ tsp. sugar
3 Tbsp. butter (melted)	3 Tbsp. flour
2 eggs (slightly beaten)	1 cup milk
$\frac{1}{2}$ lb. cracker barrel cheese (grated)	
seasoned salt	
buttered bread crumbs	

Combine squash, onion, salt and sugar. Simmer with small amount of water for 20 minutes. Drain well. Mash with potato masher. Add egg, melted butter, flour, milk, and cheese. Add seasoning salt to taste. Bake in a buttered $1\frac{1}{2}$ quart casserole for 30 minutes. Top with crumbs and bake 10 minutes more. This can be stored in the refrigerator for 2-3 days unbaked and it freezes well.

Mrs. Cleve Kimel

WINTER SQUASH CASSEROLE

1 medium winter squash halved.
Scrape seeds out. Securely wrap squash and place in a pan and bake at 350 degrees about one hour or until tender. Remove and cool. Scrape squash from peeling and mash with:

$\frac{1}{2}$ lb. grated sharp cheddar cheese	2 eggs
1 tsp. salt	$\frac{1}{2}$ cup milk
$\frac{1}{2}$ stick margarine	1 Tbsp. brown sugar

Pour into casserole dish well greased and bake at 350 degrees about 45 minutes. Sprinkle while hot with more cheddar cheese.

Mrs. Nettie B. Gobble

CASSEROLES

SQUASH CASSEROLE

2 cups cooked squash	$\frac{1}{2}$ pint sour cream
1 can cream of chicken soup	$\frac{1}{2}$ bag Pepperidge
	Farm special dressing
	mix

Cook squash until tender, mash well and add the soup and sour cream while the squash is still hot. Butter a baking dish. Put in a layer of dressing mix, layer of squash. Use the last of dressing mix on top dotted with a little butter. Bake at 350 degrees until bubbly.

Mrs. Harry Puckett

SWEET POTATO CASSEROLE

3 cups cooked mashed sweet potatoes
 $\frac{1}{2}$ cup sugar
2 eggs beaten
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ stick margarine, melted
 $\frac{1}{2}$ cup milk
 $1\frac{1}{2}$ tsp. vanilla extract
 $\frac{1}{2}$ cup brown sugar
 $\frac{1}{3}$ cup all purpose flour
1 cup chopped nuts
 $\frac{1}{3}$ stick margarine, melted.

Combine potatoes, sugar, eggs, salt, $\frac{1}{2}$ stick margarine, milk, and vanilla. Spoon into a 1 to $1\frac{1}{2}$ quart baking dish. Combine brown sugar, flour, nuts, and $\frac{1}{3}$ stick margarine. Spread over sweet potato mixture. Bake at 350 degrees for 35 minutes. Yield: 8 servings.

Mrs. Curtis A. Myers

CASSEROLES

SWEET POTATO CASSEROLE

Mix in blender or mixer:

3 cups sweet potatoes cooked	2 eggs
1/3 stick margarine	1 cup white sugar
1/2 cup milk	1 tsp. butter
Sprinkle of nutmeg	flavoring

Pour into buttered baking dish. Bake at 325 degrees until the mixture bubbles. Add marshmallows and heat in oven until marshmallows are brown and melted.

Mrs. Henry Crotts

SWEET POTATO CASSEROLE

Mix and pour into greased baking dish:

3 cups mashed sweet potatoes	1 cup sugar
1/2 tsp. salt	1/2 cup milk
1/3 stick margarine(melted or softened)	
1 tsp. sherry flavoring	2 eggs
1 tsp. butter flavoring	

Sprinkle with following topping mixed thoroughly:

1 cup brown sugar	1/3 cup flour
1/3 stick margarine	1 cup chopped nuts

Bake at 350 degrees for 35 minutes.

Mrs. Robert E. Zimmerman, Sr.

CASSEROLES

BAKED BEAN CASSEROLE

1 lb. ground beef	$\frac{1}{2}$ cup chopped onions
$\frac{1}{2}$ tsp. salt	$\frac{1}{2}$ cup ketchup
1 lb. 12 oz. can pork&beans	1 Tbsp. vinegar
1 Tbsp. Worcestershire sauce	1 Tbsp. white sugar

Brown beef and onions together and drain all fat. Mix all other ingredients and put in a $1\frac{1}{2}$ quart casserole. Bake at 350 degrees 30 minutes.

Mrs. Curtis A. Myers

ROYAL ZUCCHINI PARMESAN

1 lb. ground beef	1 medium onion chopped
1 small green pepper chopped	
Saute above ingredients until brown. Add:	
1 16 oz. can tomatoes	1 8 oz. can tomato sauce
1 6 oz. can tomato paste	1 tsp. salt
$\frac{1}{2}$ tsp. garlic salt	$1\frac{1}{2}$ tsp. oregano

Simmer 20 minutes. Wash and slice 4 medium zucchini and slice $\frac{1}{2}$ inch thick. Boil 3 minutes. Drain well. To tomato sauce mixture add 1 cup grated cheddar cheese and zucchini. Simmer 5 to 10 minutes. Pour into 12x8x2 baking dish. Top with $\frac{1}{2}$ cup grated Parmesan cheese and sliced Mozzarella cheese. Bake at 350 degrees 30 to 45 minutes or until bubbly. Serves 6 to 8.

Jeanette Manoogian

CASSEROLES

CRANBERRY AND APPLE CASSEROLE

4 cups tart raw apples 2 cups raw cranberries
Sprinkle with 3/4 cup sugar
Topping:
1 stick melted butter 1½ cups uncooked oatmeal
1/3 cup flour ½ cup brown sugar
½ cup nuts

Mix topping ingredients and spread on top of fruit.
Bake at 350 degrees for an hour.

Eleanor Johnson

FOUR HOUR BEEF STEW

2 lbs. beef stew cut in 1½ inch cubes (or use round
steak or sirloin tips)
1 onion sliced 1 rib celery
4 carrots chunked 4 medium raw potatoes
2 tsp. salt quartered
2 tsp. sugar 2 Tbsp. tapioca
Mushrooms, if desired 1 cup tomato juice

Place ingredients in casserole in order given.
Cover tightly with foil or tight fitting lid and
bake 4 hours in 250 degree oven.

Margaret Harrison

CASSEROLES

CHICKEN WITH ARTICHOKE

1 dozen choice chicken pieces	6 Tbsp. butter
1 can artichoke hearts	3 Tbsp. chopped onion
4 oz. fresh sliced mushrooms	2 Tbsp. flour
2/3 cup chicken broth	1/4 cup dry sherry
1/2 tsp. crumbled dried rosemary	

Brown chicken in 4 Tbsp. of butter. Put in a 2 quart flat pyrex dish. Drain artichoke hearts and place around chicken. Put 2 more Tbsp. butter in skillet. Brown mushrooms and onion. Sprinkle 2 Tbsp. flour in pan and stir in chicken broth. Add sherry and rosemary. Cook till thick and pour over chicken. Cover with aluminium foil. Cook 1 hour and 15 minutes at 300 degrees.

Jacqueline Snyder Ball

CHICKEN CASSEROLE

4 Tbsp. butter	4 Tbsp. minced onion
2/3 cups chopped green pepper	
2 cups chopped celery	1 cup cooked rice
4 cups diced cooked chicken	
2 Tbsp. lemon juice	
2 tsp. salt.	
1 cup mayonnaise	
1/2 cup toasted almonds	
1 1/2 cups grated cheese	
1 1/2 cups crushed potato chips	

Saute onions, peppers and celery in butter until tender. Stir in chicken, lemon juice and salt. Cover and place over low heat until hot. Remove and stir in rice, ~~mayonnaise~~ and almonds. Top with cheese and potato chips. Toast until brown, about 5 minutes.

Mrs. James C. Dillon

CASSEROLES

CHICKEN CASSEROLE

4 chicken breasts stewed and removed from bone
1 can mushroom soup-diluted with 1 can chicken broth
1 can celery soup diluted with 1 can chicken broth
1 cup rice uncooked
1 pkg. corn bread stuffing
1 stick margarine

Mix stuffing with margarine. Arrange $\frac{1}{2}$ of stuffing mix in bottom of casserole dish. Place $\frac{1}{2}$ of chicken on top, pour over celery soup. Sprinkle 1 cup of rice over chicken. Then the rest of chicken, mushroom soup and top with remaining stuffing. Bake 45 minutes at 325 degrees. Cover with foil the first 35 minutes, then remove foil and bake the last 10 minutes uncovered.

Ila Brewer

CHICKEN CASSEROLE

$\frac{1}{2}$ cup onion chopped	1 cup celery chopped
$\frac{1}{2}$ cup green peppers chopped	2 Tbsp. butter
1 can mushroom soup	2 cups cooked chicken
1 large jar pimentos cut up	1 can chicken broth
4 hard boiled eggs, chopped	1 8 oz. pkg. spaghetti, cooked and drained
	Grated cheese (8 oz. Velveeta)

Saute onion, celery and pepper in butter until tender. Mix with chicken, soup, broth, pimento, spaghetti and eggs. Place in large casserole. Sprinkle cheese over top. Bake for 30 or 40 minutes at 350 degrees. Serves 8 to 10 people.

Mrs. Norman Highfill

CASSEROLES

CHICKEN CASSEROLE

1 can cream of chicken soup
1 can cream of mushroom soup
1 can cream of celery soup
1 soup can of water
1½ cups of rice (not instant)
1 small onion
chicken- as many pieces as desired
1 stick of margarine

Mix all but last 2 ingredients together and place in large casserole. Submerge chicken halfway into mixture. Place margarine, salt and pepper on top and bake at 350 degrees for 2 hours.

Virginia Snyder

CHICKEN NOODLE CASSEROLE

Boil baking hen with 2 whole onions and 2 ribs of celery. Cool and take off the bone and cut up. Cook a 1 lb. bag of small size noodles in the chicken broth. (Noodles will take up broth) Put in baking dish in layers of cut chicken, then a layer of noodles. Use 2 cans of cream of mushroom soup on top of this. Top all with grated hoop cheese. Bake at 350 degrees 30 minutes or until cheese melts. This can be done ahead of time and frozen.

Mrs. Johnny Davis

CASSEROLES

CHICKEN & RICE CASSEROLE

4 chicken breasts	1 can mushroom soup
1 small jar pimentos	$\frac{1}{2}$ cup rice (uncooked)
$\frac{1}{2}$ can mushrooms (chopped or use ends and pieces)	1 cup slivered almonds

Cook chicken breasts until tender and remove all bones. Tear meat into small pieces. Put in 9 inch or equal casserole dish. Add remaining ingredients and stir well. Add 1 soup can water. Bake in 350 degrees F oven, covered for 30 minutes; uncover and bake for 30 minutes more.

Peggy Everhart Sumner

CHICKEN MARENGO

$\frac{1}{2}$ cup flour	1 tsp. salt
freshly ground pepper	1 tsp. dried tarragon
one 3 lb. chicken, cut into serving pieces	$\frac{1}{4}$ cup cooking or olive oil
4 Tbsp. butter	1 cup dry white cooking wine
1 16 oz. can tomatoes	4 oz. sliced mushrooms
1 clove garlic, peeled & minced	
minced parsley	

Mix flour, salt, pepper and tarragon together. Pour into a plastic bag. Add the dried chicken pieces and shake well to coat with the seasoned flour. Lift from the bag and shake off any excess. Set aside remaining flour until later. In a large skillet, heat the oil and butter. When hot, add the chicken and brown on all sides. Lift from the skillet to a heavy covered casserole and set aside. Stir remaining flour mixture into the fat in the skillet until smooth. Add the wine and cook, stirring constantly, until the sauce has thickened and is smooth. Pour the sauce over the chicken and add the tomatoes, garlic and mushrooms. Cover, place

CASSEROLES

CHICKEN MARENGO CONTINUED

in a 350 degree oven and bake for about 45 minutes or until the chicken is tender when pierced with a fork. Sprinkle with minced parsley just before serving. Serves 6.

Jeanette Manoogian

AMERICAN LASAGNE

1 lb. ground beef	1 pkg. French's
1 6 oz. can tomato paste	Spaghetti Sauce Mix
1 3/4 cups cold water	with mushrooms
1/4 tsp. dried oregano, crushed	8 oz. lasagne noodles
1 cup cream style cottage cheese	
1 6 oz. pkg. sliced mozzarella cheese	

Saute ground beef and drain off excess oil. Add sauce mix, tomato paste and water; stir and blend ingredients well. Add oregano and let simmer for 10 minutes. Cook noodles in boiling water following package directions; drain. In greased 10x6x1 1/2 inch baking dish make layers in order half each noodles, cottage cheese, mozzarella cheese slices, and spaghetti sauce. Repeat. Bake in moderate oven (375 degrees) about 30 minutes. Let stand 10 minutes before serving. Serves 4.

Mrs. Barbara Davis

CASSEROLES

LASAGNE

1 lb. ground beef	1 cup chopped onion
2 tsp. oregano, crushed	2 cans tomato soup
$\frac{1}{2}$ cup water	2 tsp. vinegar
9 wide lasagne noodles, cooked and drained	1 pt. cottage cheese
grated parmesan cheese	$\frac{1}{2}$ lb. Mozzarella cheese thinly sliced

In large skillet brown beef and cook onion and oregano. Add soup water and vinegar. Simmer 30 minutes stirring now and then. In 12x8x2 baking dish arrange 3 alternate layers of noodles, cottage cheese, meat sauce and mozzarella. Top with parmesan. Bake at 350 for 30 minutes. Let stand 15 minutes. Makes 6 to 8 servings.

Mrs. William M. Chniel

LASAGNE

1 lb. ground beef or Italian sausage	
1 clove garlic, minced	2 eggs
1 Tbsp. whole basil	3 cups fresh ricotta or cream style cottage cheese
$1\frac{1}{2}$ tsp. salt	$\frac{1}{2}$ cup grate parmesan or romano cheese
1 16 oz. can tomatoes	2 Tbsp. parsley flakes
2 6 oz. cans tomato paste	1 tsp. salt
10 oz. lasagne noodles	
1 lb. mozzarella cheese sliced thin	
$\frac{1}{2}$ tsp. pepper	

Brown meat slowly, spoon off excess fat. Add next five ingredients. Simmer uncovered 30 minutes, stirring occasionally. Cook noodles in large amount of boiling salted water until tender; drain; rinse. Beat eggs; add remaining ingredients except mozzarella. Layer $\frac{1}{2}$ of the noodles in 13x9x2 inch baking dish; spread with $\frac{1}{2}$ the ricotta filling; add $\frac{1}{2}$ the mozzarella cheese and $\frac{1}{2}$ the meat sauce. Repeat. Bake at 375 degrees about 30 minutes (or assemble early and refrigerate; bake 45 minutes.) Let stand 10 min. before serving. Serves 8 to 10.

Jeanette Manoogian

CASSEROLES

PORK CHOP CASSEROLE

4 pork chops	2 Tbsp. fat
$\frac{1}{2}$ cup uncooked rice	1 cup water
1 16 oz. can tomatoes	1 medium onion
$1\frac{1}{2}$ tsp. salt	$\frac{1}{4}$ tsp. pepper

Brown chops in fat in skillet. Remove chops from pan. Add tomatoes, chopped onion, salt, pepper and rice. Add water. Lay pork chops over the top. Cover and cook over low heat for 45 minutes to 1 hour.

Margaret Harrison

TUNA CASSEROLE

1 can mushroom soup	$\frac{1}{3}$ cup milk
1 can ($6\frac{1}{2}$ or 7 oz.) tuna, drained and flaked	2 hard boiled eggs, sliced
1 cup cooked peas	1 cup crumbled potato chips

In 1 quart casserole, blend soup and milk, stir in tuna, eggs, and peas. Top with potato chips. Bake at 350 degrees for 30 minutes. Serve on toast. Makes 3 or 4 servings.

Mrs. William M. Chniel

TUNA CASSEROLE

2 Tbsps. butter in saucepan
1 large onion
1 large green pepper, cut
up, brown in butter, add: $2\frac{1}{2}$ Tbsps. flour, brown
and stir in $2\frac{1}{2}$ cups milk, cook stirring until
thickens.

Stir In:

1 large can Tuna, add: 3 Tbsps. lemon juice, pour

CASSEROLES

in casserole dish. Make your favorite biscuit recipe (1 cup flour) and roll out dough in circle, grate about $3/4$ cup velveta cheese, $\frac{1}{4}$ cup chopped pimento pepper and sprinkle on dough, roll this up in a long roll and cut off in slices. Place on top of tuna mixture and bake in pre-heated oven 350-375 degrees, until brown.

Mrs. Ralph Davis

QUICK TUNA CURRY WITH RICE

$3/4$ cup chopped onion	$\frac{1}{2}$ cup milk
3 Tbsps. butter or margarine	2 7 oz. cans white meat tuna
1 clove garlic (crushed)	2 cups sour cream
1 Tbsp. curry powder	$\frac{1}{2}$ cup white raisins
$1\frac{1}{2}$ Tbsp. flour	5 cups cooked rice

Saute onion in butter until golden brown; add garlic. Stir in curry powder and flour. Gradually add milk, stirring until smooth. Add tuna, thoroughly drained and broken into fairly large bite-size chunks. Stir over low heat about 5 minutes, being careful not to break up the tuna chunks any more than is necessary, until ingredients are well blended. Add sour cream and stir over low heat until sauce is hot and flavors have mingled thoroughly.

Rice:

Place white raisins in saucepan and cover with water. Simmer for 15 minutes until soft and plump. Then drain. Mix with hot buttered rice and serve with the curried tuna. 4 servings.

Cleve Kimel

CASSEROLES

BAKED MANICOTTI WITH CHEESE FILLING

(Two Casseroles-one to bake, one to freeze)

SAUCE:

- 1 pound lean ground beef
- 1/3 cup olive or salad oil
- 1 1/2 cups finely chopped onion
- 1 clove garlic, crushed
- 1 can (2 lb. 3 oz.) tomatoes, undrained
- 1 can (6 oz.) tomato paste
- 2 Tbsps. chopped parsley
- 1 Tbsp. salt
- 1 Tbsp. sugar
- 1 tsp. dried oregano
- 1 tsp. dried basil leaves
- 1/4 tsp. pepper

MANICOTTI:

- 6 eggs, at room temperature
- 1 1/2 cups unsifted all-purpose flour
- 1/4 tsp. salt

FILLING:

- 2 pounds ricotta cheese
- 1 pkg. (8 oz.) mozzarella cheese, diced
- 1/3 cup grated Parmesan cheese
- 2 eggs
- 1 tsp. salt
- 1/4 tsp. pepper
- 1 Tbsp. chopped parsley
- 1/4 cup grated Parmesan cheese

Sauce: Saute ground beef, onion and garlic. Mix in rest of sauce ingredients and 1 1/2 cups water, mashing tomatoes with fork. Bring to boiling and reduce heat. Simmer mixture, covered and stirring occasionally, 1 hour.

CASSEROLES

Manicotti: In medium bowl, combine 6 eggs, the flour, $\frac{1}{4}$ teaspoon salt and $1\frac{1}{2}$ cups water; with electric mixer, beat just until smooth. Let stand $\frac{1}{2}$ hour or longer. Slowly heat an 8 inch (oiled or nonstick) skillet. Pour in 3 Tbsps. batter, rotating the skillet quickly to spread batter evenly over bottom. Cook over medium heat until top is dry but bottom is not brown. Turn out on a wire rack to cool. Continue cooking until all of the batter is used. As the manicotti cool, stack them with waxed paper between them. Preheat oven to 350 degrees.

Filling: In large bowl, combine ricotta, mozzarella, $\frac{1}{3}$ cup Parmesan, the eggs, salt, pepper and parsley; beat with wooden spoon to blend well. Spread about $\frac{1}{4}$ cup filling down the center of each manicotti, and roll up. Spoon $1\frac{1}{2}$ cups sauce into each of two 12 x 8 x 2 inch baking dishes. Place eight rolled manicotti, seam side down, in a single layer; top with five more. Cover with 1 cup sauce; sprinkle with Parmesan. Bake, uncovered, $\frac{1}{2}$ hour, or until bubbly.

To Freeze: Line baking dish with large piece of foil; assemble as directed. Fold foil over to seal, and freeze in dish. When frozen, remove dish. To serve: Unwrap; place in baking dish and let stand 1 hour to thaw. Bake, covered, 1 hour in 350 degrees oven. Serves 12.

Jeanette Manoogian

CASSEROLE

1 lb. ground chuck - broken in pieces in bottom of baking dish.

1 onion cut up

1 soup can of water

1 pkg. Tater tots

1 can cream of chicken soup

1 can cream of celery soup

Bake 1 hour at 350 degrees.

Mrs. Era Mae Ward

Cookies



COOKIES

CHERRY THUMBPRINTS

2/3 cup butter	1 1/2 cups sifted all-purpose flour
1/3 cup granulated sugar	3/4 cups finely chopped walnuts
2 eggs	3/4 lb. candied cherries
1 tsp. vanilla	
1/2 tsp. salt	

Cream together butter and sugar till fluffy. Add 2 egg yolks, vanilla, and salt; beat well. Gradually add flour, mixing well. Shape in 3/4 inch balls; dip in 2 slightly beaten egg whites, then roll in chopped walnuts. Place one inch apart on greased cookie sheet. Press down center of each with whole candied cherry. Bake at 350 degrees for 15 to 17 minutes. Cool slightly and remove from pans, cool on rack. Makes 3 dozen.

Mrs. Barbara Davis

CHOCOLATE CRISPIES

2 cups sifted flour (all-purpose flour)	3/4 cup sugar
1/2 tsp. soda	2 Tbsp. water
1/2 tsp. salt	1 tsp. vanilla
1/2 cup shortening (soft)	2 oz. (2 squares) unsweetened chocolate melted and cooled
1 egg	
1 cup Quick oats - uncooked	

Sift together flour, soda and salt into bowl. Add shortening, sugar, egg, water, vanilla and chocolate. Beat until smooth - about 2 minutes. Beat in oats. For ease in handling dough, chill about one hour. Roll out on board to 1/8 in. thickness. Cut. Place on ungreased cookie sheets. Bake at 350 degrees for 10 to 12 minutes. Cool. Makes about 3 dozen.

Mrs. Lynn Russell

COOKIES

BOILED COOKIES

3 cups Quick Quaker Oatmeal	2 tsps. Vanilla
1/2 cup crunchy peanut butter	2 cups Sugar
1 stick margarine	1/2 cup milk
4 Tbsps. Cocoa	

Mix milk, sugar, margarine and cocoa in saucepan. Stir constantly until mixture comes to a rolling boil. Boil 1 1/2 minutes, remove from heat and add vanilla, peanut butter and oatmeal, stir until completely mixed and oats are coated. Drop by spoonfulls on wax paper and let cool. Children love these cookies.

Mrs. Johnny Davis

BUTTER CRISPIES

1 1/2 cups sifted flour (all purpose)	1/2 tsp. salt
2 tsps. baking powder	1 cup granulated sugar
3/4 cup soft butter	1 tsp. vanilla
4 egg yolks - unbeaten	Candies cherries

Cream together butter, sugar and salt. Add egg yolks, then flour and baking powder, and vanilla. Drop by teaspoons into 1 tablespoon cinnamon and 3/4 cup finely chopped nuts. Roll in this mixture and place on a cookie sheet. Press flat with the bottom of a glass dipped in granulated sugar. Place 1/2 cherry on top of each cookie and bake in 375 degrees for 8 minutes or until lightly brown.

Mrs. Roger A. Snyder

COOKIES

CHOCOLATE COOKIES WITH FILLING

1 cup sugar
6 Tbsps. Crisco
1 egg
1 cup milk
1 tsp. vanilla
2 cups flour
5 Tbsps. cocoa
1 1/2 tsp. soda
1 tsp. salt

Filling:

3/4 cup powdered
sugar
1/2 cup oleo
6 Tbsps. marshmallow
cream

Mix sugar, crisco, add egg. Stir in milk and vanilla. Sift dry ingredients and add. Drop by tablespoon full on teflon pan 2 to 3 inches apart. Makes 13 to 14 cookies. Bake at 400 degrees for 10 minutes. When cooled, mix filling, spread between cookies. They are almost like the chocolate cookies you buy.

Miss Jacalyne Duggins

KRISPIE COCONUT BALLS

2 Tbsps. butter
2 eggs, beaten
1 cup white sugar

1 cup chopped dates
1/2 cup walnuts

Melt butter and add remaining ingredients. Cook 10 minutes. Stir constantly. Remove and add 2 cups Rice Krispies. Let cool 5 minutes. Shape in balls and roll in coconut.

Mrs. W. J. Gibson

COOKIES

DATE CHEWS

1 cup sugar
1 stick butter
1 egg (beaten)
8 oz. package dates (chopped)

Bring all to a boil and cook slowly for 10 minutes stirring slowly.

Remove from stove and add 2 cups Rice Krispies and 1 cup nuts. Make small balls and roll in coconut. Store in can.

Mrs. K. R. Pfaff

ETTA'S WHITE COOKIES

2 Tbsps. crisco	1/4 tsp. baking powder
2 sticks butter	1/2 tsp. salt
2 sticks margarine	2 Tbsps. vanilla
(Blue Bonnet)	2 Tbsps. orange
1 box powdered sugar	1 Tbsp. lemon
1 cup white sugar	9 or 10 cups flour,
7 large eggs	sifted once
1 Tbsp. soda	

Mix dough by hand on the day you intend to roll. Dough will work better if chilled in freezer or refrigerator before rolling. Bake at 325 degrees to 350 degrees for 15 minutes or until lightly brown on a slightly greased cookie sheet. Cut, before placing on cookie sheets with your favorite cookie cutters.

Mrs. Henry Crotts

COOKIES

EXTRA GOOD COOKIES

Beat 4 egg whites stiff, adding 1 cup granulated sugar gradually. Add 1 teaspoon vanilla. Add 1 cup chopped pecans and 4 cups frosted corn flakes. Drop by heaping teaspoonsfuls on a lightly greased cookie sheet, and bake 1 hour at 225 degrees. Keep in tight tin can. Makes 5 dozen.

Mrs. Roger A. Snyder

SUGAR COOKIES

1 $\frac{1}{4}$ cups white sugar	1 1/2 tsp. vanilla
3/4 cup butter, melted	1/2 tsp. salt
1 egg	1 tsp. soda
1/2 cup buttermilk	

Mix above ingredients with just enough flour to make stiff dough. Roll out and cut. Bake at 300 degrees for about 10 minutes.

Mrs. C. D. Jones

MOLASSES COOKIES

1 cup Grandma molasses	1 tsp. soda, desolved
1 cup shortening	in the water
1 cup sugar	1 Tbsp. cinnamon
1/2 cup water	1 Tbsp. ginger
1/4 tsp. salt	1 Tbsp. cloves

Mix above ingredients with just enough flour to make stiff dough. Roll out and cut. Bake at 300 degrees for about 10 minutes.

Mrs. C. D. Jones

COOKIES

FRUIT BALLS

1/2 lb. candied cherries
1/2 lb. candied pineapple
1/2 lb. shelled pecans
1/2 lb. miniature marshmallows
1/2 stick margarine
1/2 box graham cracker crumbs
coconut

Melt marshmallows and margarine. Pour over fruit and nuts; mix in graham cracker crumbs. Make into balls and roll in coconut. This makes 25 to 30 balls.

Mrs. William M. Chniel

FRUIT CAKE COOKIES

1 cup butter or margarine	2 tsp. baking powder
2 cups light brown sugar	1 tsp. salt
1/2 cup buttermilk	2 cups nuts
1 tsp. soda dissolved in buttermilk	1 lb. mixed fruit
4 cups flour	

Cream butter and sugar. Add eggs. Mix dry ingredients and add alternately with milk. Add nuts and fruit last. Drop by teaspoons on greased cookie sheet. Bake at 350 degrees for about 10 to 12 minutes.

Ila Brewer

HOLLY COOKIES

1/3 cup butter or margarine	1 tsp. green food coloring
16 large marshmallows	
1 tsp. vanilla	2 1/2 cups whole corn flakes
red cinnamon candy	

COOKIES

HOLLY COOKIES (Continued)

(DO NOT REFRIGERATE) Melt butter and marshmallows in top of double boiler. Blend in food coloring and vanilla. Place corn flakes in large bowl. Pour mixture over corn flakes and mix lightly with fork. Drop size desired on wax paper and sprinkle with cinnamon candy. Allow to set.

Margaret Harrison

LACE COOKIES

1 cup margarine	2 cups oatmeal
2 cups brown sugar (sifted)	1 tsp. vanilla

Cream margarine and sugar. Add oatmeal and vanilla and mix well. Drop 1/2 teaspoon on ungreased baking sheet. Leave room between cookies because they spread. Bake at 325 degrees about 10 minutes. Cool on pan before removing. Makes about 100.

Miss Jane Snyder
Margaret Harrison

M & M COOKIES

1/2 cup corn oil margarine	1 cup sifted flour
1/2 cup granulated sugar	3/4 tsp. salt
1/4 cup brown sugar	1/2 tsp. soda
1 egg	1 cup M & M's candy
1 tsp. vanilla	

Cream together shortening, sugar, egg and vanilla until light and fluffy. Sift dry ingredients; stir into creamed mixture blending well - add M & M's. Drop from teaspoon about 2 inches apart on cookie sheet. Bake 10 to 12 minutes at 350 degrees. The M & M's will not melt, and this will make 36 cookies.

Mrs. Raymond E. Bowman

COOKIES

NO-BAKE MISSIONARY COOKIES

2 cups sugar	1 cup pecans, chopped
1 lb. box pitted dates, chopped	1 tsp. vanilla
	1/2 tsp. salt
1 cup margarine (2 sticks)	2 small cans coconut, flaked or shredded
2 Tbsps. milk	
1 small box Rice Krispies (about 4 cups)	

Combine sugar, dates, margarine, milk and bring to a boil. Let boil for exactly 2 minutes. Remove from heat and let cool slightly. Add Rice Krispies, nuts, vanilla and salt. Pour into a large pan to cool enough to handle. Form into balls (walnut size). Roll in coconut. Store in cookie cans between layers of waxed paper.

Sherri Williams

OATMEAL COOKIES

3/4 cup shortening	1 cup flour
1 cup brown sugar	1/2 tsp. soda
1/2 cup granulated	1 tsp. salt
1 egg	3 cups oats, uncooked
1/4 cup water	1 cup raisins
1 tsp. vanilla	

Cream shortening, sugars until light. Add egg, water, and vanilla. Beat well. Add sifted flour, salt and soda. Mix well. Add oats and raisins. Stir well. Drop from spoon onto greased pan. Bake 12 to 15 minutes at 350 degrees.

Suzanne Williams

COOKIES

OATMEAL CRISP

1 cup shortening	1 1/2 cups plain flour
1 cup brown sugar	1/2 tsp. salt
1 cup white sugar	1 tsp. soda
2 well beaten eggs	3 cups oatmeal
1 tsp. vanilla	

Cream shortening and sugar - add eggs and vanilla. Beat well. Add sifted dry ingredients - add oatmeal and mix well. Batter will be stiff. Form a ball about the size of a 50 cent piece, place on ungreased cookie sheet and bake at 350 degrees for about 10 minutes or until brown. Makes about 5 dozen cookies.

Mrs. Fred Byerly

TEA BALLS

2 cups sifted flour	1 cup shortening
1/4 cup sugar	2 tsps. vanilla
1/2 tsps. salt	3/4 cup chopped nuts

Cream shortening and sugar and vanilla. Add salt. Add flour slowly and work into dough. Add nuts and shape into balls. Bake at 350 degrees for 15 to 20 minutes.

Sara Kimel

PECAN BUTTERBALLS

2 cups self-rising flour	2 tsps. vanilla
1 cup margarine	1/4 cup sugar
2 cups crushed pecans	

Cream margarine and sugar together in mixer. Add flour and mix well. Add vanilla, then add nuts. Shape into little balls and place on cookie sheet and bake at 300 degrees for 20 minutes or until lightly browned. Take the balls and roll in powdered sugar.

Mrs. Arthur Perry

COOKIES

PECAN FINGERS

1 cup soft margarine
1/2 cup confectioner's sugar
2 tsps. vanilla flavoring
2 1/4 cups flour
1 - 2 cups ground pecans

Cream margarine and sugar. Add salt, vanilla, flour and pecans. Chill dough. Shape into 1/2 inch rolls or crescents. Bake in a 300 degree oven until light brown.

Mrs. Richard D. Rierson

PEANUT BUTTER COOKIES

1/2 cup peanut butter	1 egg
1/4 cup butter or shortening	1 cup sifted flour
1/2 cup brown sugar, packed	1/2 tsp. salt
1/2 cup granulated sugar	1 tsp. soda

Cream peanut butter and shortening until soft. Add sugars gradually, continuing to cream until fluffy. Add egg; beat well. Sift flour, salt and soda together; add in 2 additions; beat well after each addition. Drop from teaspoon, two inches apart on to ungreased cookie sheet. Press down each cookie with a fork; press second time so that ridges are at right angles. Bake 8 to 10 minutes in 350 degrees. Makes about 4 dozen cookies.

Margaret Harrison

PINWHEEL COOKIES

4 Tbsps. shortening	1 tsp. vanilla
4 Tbsps. butter	1 1/4 cup sifted flour
3/4 cup sugar	1/4 tsp. baking powder
1 egg	a pinch of salt
1 Tbsp. undiluted evaporated milk	1 square of unsweetened chocolate, melted

COOKIES

PINWHEEL COOKIES (Continued)

Cream shortening and butter with sugar. Add egg and mix well. Add milk and vanilla. Sift flour, baking powder and salt together and add to creamed mixture. Divide dough into two parts. To one part add melted chocolate. Blend well. Chill dough. Roll white part out in a rectangle about 1/8 inch thick. Roll out chocolate dough to the same size and lay on top of the white portion. Roll two layers together like a jelly roll. Wrap and chill. Slice 1/8 inch thick and place on a lightly greased baking sheet. Bake 10 to 12 minutes at 350 degrees. Makes about 5 dozen cookies.

Mrs. Robert R. Russell, III

SEVEN LAYER COOKIES

1 1/4 cups graham crumbs
1 stick margarine or butter
1 small pack chocolate chips
1 small pack butterscotch chips
1 cup chopped nuts
1 can coconut 3 1/2 oz.
1 can Eagle Bran sweetened condensed milk.

Melt margarine in pan in oven. Layer everything else and bake at 325 degrees for 25 minutes.

Mrs. Howard G. Foltz

SNOWBALLS

1/2 cup white sugar	2/3 cup crushed pineapple,
1/4 cup butter	(well drained)
1/2 cup minced pecans	1 coconut, grated
1/2 pt. whipping cream	FFV lemon thins
1 egg, separated	

Cream butter and sugar, add beaten egg yolk, add nuts. Fold in egg white which has been beaten stiff and crushed pineapple. Put one cookie flat

COOKIES

SNOWBALLS (Continued)

on waxed paper. Cover with pineapple mixture. Top with another cookie. Makes 12. Wrap individually in waxed paper. Keep in refrigerator 48 hours. Whip cream and sweeten with sugar, cover cookies with whipped cream and cover with grated cocoanut. Put pineapple mixture in 12 equal piles before stacking snowballs so they will be more uniform in size. I like to use three cookies to each snowball.

Mrs. John Snyder

SOUR CREAM COOKIES

Cream:

$\frac{1}{2}$ cup shortening
 $1\frac{1}{2}$ cup brown sugar
2 eggs

Sift together:

$2\frac{1}{2}$ cups flour	1 tsp. soda
$\frac{1}{2}$ tsp. baking powder	$\frac{1}{2}$ tsp. salt

Add alternately to creamed mixture:

1 cup sour cream
1 tsp. vanilla
1 cup chopped nuts

Drop by spoonful. Bake cookies at 375 degrees for 10 minutes. When cool frost.

2 cups powdered sugar	$\frac{1}{8}$ tsp. maple flavoring
3 Tbsps. boiling water	$\frac{1}{4}$ cup butter, browned
1 tsp. vanilla	

Sara Kimel

COOKIES

TIGER COOKIES

1 cup (6 oz. pkg.) semi-sweet chocolate bits	1 cup margarine
3 cups Frosted Flakes cereal, crushed down to 1 1/2 cups	1 cup sugar
2 1/2 cups sifted flour	2 eggs
1 tsp. baking soda	1 tsp. vanilla flavoring
	1/2 tsp. salt

Melt chocolate bits in top of double boiler over hot, not boiling, water. Remove from heat. Sift together flour, soda, salt; set aside. Beat margarine and sugar together until light and fluffy. Add eggs and vanilla; beat well. Mix in the sifted dry ingredients. Fold in the crushed Frosted Flakes. Swirl the warm melted chocolate lightly through the batter, leaving streaks of chocolate. Drop by level tablespoons on to ungreased baking sheets. Bake in moderate oven (375 degrees) about 12 minutes. Remove from pan immediately; cool on wire racks. Makes about 5 dozen Tiger cookies.

Phyllis Bargoil

TEA CAKES

2 cups granulated sugar	Flour to make soft
1/2 lb. margarine	dough, about 2 lbs.
4 eggs	(Ballard Plain)
1 tsp. baking powder	Flavor to taste
2 tsp. cream of tartar	(lemon and orange)

Grease pan each time with crisco. Bake in 300 degree oven. Cream sugar and margarine and add eggs, flavor to 1 cup flour and baking powder and enough flour to make a dough. Keep adding flour as you knead. You do not have to sift flour. Roll out and cut with your favorite cookie cutter and decorate.

Bessie Matthews

COOKIES

SUSAN'S APPLE OATMEAL DROP COOKIES

3/4 cup Butter or margarine	1 tsp. salt
1/4 cup sugar	1 tsp. baking soda
2 eggs	1 tsp. cinnamon
1/2 cup molasses	2 cups rolled oats
1/2 cup canned apple sauce	1/2 cup chopped walnuts
3/4 cup sifted all-purpose flour	1 cup seedless raisins

Cream together butter or margarine and sugar; add eggs, one at a time, beating after each. Add molasses and apple sauce. Sift together flour, salt, baking soda and cinnamon; add to creamed mixture. Add rolled oats, nuts and raisins. Let stand 15 to 20 minutes at room temperature. Stir and drop by rounded tablespoons on greased baking sheet, 3 inches apart. Bake in moderately hot oven, 375 degrees, about 15 minutes, or until nicely browned. Makes 5 dozen cookies.

Mrs. Ree Byerly (O.V.)

Desserts



DESSERTS

APPLE-OATMEAL BARS

Sift 1 cup flour with $\frac{1}{2}$ tsp. salt, $\frac{1}{2}$ tsp. soda and $\frac{1}{2}$ cup brown sugar. Mix with one cup quick-cooking oatmeal. Cut in $\frac{1}{2}$ cup shortening until crumbly; spread half the mixture in a greased 7 x 11 inch baking dish. Arrange $2\frac{1}{2}$ cups sliced apples over crumb mixture in baking dish, dot with two (2) Tbsps. butter and sprinkle $\frac{1}{2}$ cup sugar over apples. Cover with remaining crumb mixture. Bake in moderate oven (350-degrees) 40 to 45 minutes. Cut in squares or bars and serve with warm lemon sauce, or cold as a cookie.

"This is really worth making."

Mrs. Ralph Myers

BROWN SUGAR BARS

1 stick butter	1 tsp. vanilla
2 cups brown sugar	1 $\frac{1}{3}$ cup flour
2 eggs	1 cup nuts

Mix well and bake at 325 degrees for 30 minutes.

Mrs. Lewis Hill

BUTTER-SCOTCH BROWNIES

Melt in saucepan:

$\frac{1}{2}$ cup butter or one stick margarine

Add to butter or margarine:

1 cup brown sugar	1 egg
1 cup flour	$\frac{1}{2}$ tsp. baking powder
$\frac{1}{2}$ cup nuts	1 tsp. vanilla
pinch of salt	

Bake for 25-30 minutes in an 8 x 8 inch pan at 350 degrees.

Janet Long

DESSERTS

GERMAN CREAM CHEESE BROWNIES

1 pkg. (4 oz.) Baker's German's Sweet Chocolate
5 Tbsps. butter
1 pkg. (3 oz.) cream cheese
1 cup sugar
3 eggs
 $\frac{1}{2}$ cup plus 1 Tbsp. unsifted flour
 $1\frac{1}{2}$ tsps. vanilla
 $\frac{1}{2}$ tsp. baking powder
 $\frac{1}{4}$ tsp. salt
 $\frac{3}{4}$ cup coarsely chopped nuts
 $\frac{1}{4}$ tsp. almond extract

Melt chocolate and 3 tablespoons butter over very low heat, stirring constantly. Cool. Cream remaining butter with the cream cheese until softened. Gradually add $\frac{1}{4}$ cup sugar, creaming until light and fluffy. Stir in 1 egg, 1 tablespoon flour, and $\frac{1}{2}$ teaspoon vanilla until blended. Beat remaining eggs until fluffy and light in color. Gradually add remaining $\frac{3}{4}$ cup sugar beating until thickened. Fold in baking powder, salt, and remaining $\frac{1}{2}$ cup flour. Blend in cooled chocolate mixture. Stir in nuts, almond extract, and remaining 1 teaspoon vanilla. Measure 1 cup chocolate batter and set aside. Spread remaining chocolate batter in a greased 9" square pan. Pour cheese mixture over the top. Drop measured chocolate batter from teaspoon onto the cheese mixture, swirl the mixtures together with a spatula just to marble. Bake in a moderate oven (350 degrees) 35-40 minutes, cool. Cut in bars or squares. Cover and store in the refrigerator. Makes about 20 brownies.

Mrs. Barbara Davis

DESSERTS

FUDGE FROSTING FOR BROWNIES

1 cup brown sugar (packed)
3 Tbsps. butter
 $\frac{1}{4}$ cup cream or canned milk
1 square (1 oz.) baking chocolate
 $\frac{1}{2}$ tsp. vanilla

Boil all but vanilla 2 minutes over moderate heat, stirring constantly. Take from heat. Add vanilla. Cool and beat until thick enough to spread.

Margaret Harrison

FUDGE SAUCE

5 squares Unsweetened Chocolate
 $\frac{1}{2}$ cup butter
3 cups unsifted Confectioners' sugar
1 can ($14\frac{1}{2}$ oz.) evaporated milk
 $1\frac{1}{4}$ tsp. vanilla

Melt chocolate and butter, remove from heat. Mix in sugar alternately with milk. Bring to boil over medium heat, stirring constantly. Cook and stir about 8 minutes or until thickened and creamy. Remove from heat; stir in vanilla. Serve warm over ice cream or uniced Brownies. Makes 3 cups store unused portions in jar or jars in refrigerator. Heat in jars in hot water.

Eleanor Johnson

CARAMEL SQUARES

$\frac{1}{2}$ cup butter	$\frac{1}{2}$ cup sugar
2 egg yolks, beaten	$1\frac{1}{2}$ cups flour
1 tsp. baking powder	$\frac{1}{2}$ tsp. vanilla

DESSERTS

Mix well and spread in pan.

Topping:

2 eggs whites, stiffly beaten
1 cup brown sugar & chopped nuts

Spread over batter and bake 1 hour at 300 degrees and cut into squares.

Mrs. Martha Bowman Thomas

CHOCOLATE WHIPPED CREAM ROLL

5 eggs separated	1½ cup cream whipped
6 Tbsps. Cocoa	2 Tbsps. sugar
2 cups 4 XXXX sugar sifted	Milk

Beat egg yolks until thick. Sift together 3 Tbsps. cocoa and 1 cup 4 XXXX sugar. Add to egg yolks beating until smooth. Fold in stiffly beaten egg whites. Add 1 tsp. vanilla and pour in greased and floured pan, 13 x 9 x 2. Bake in 400 degrees oven 18 minutes (about or until done depending on your oven). Turn out on a cloth. Sprinkle with 4 XXXX sugar and cool. Spread with filling of whipped cream and granulated sugar and ½ tsp. of vanilla. Roll as for jelly roll and cover with icing made of 3 Tbsp. cocoa and 1 cup 4 XXXX sugar and enough milk to spread easily. Line pan with waxed paper.

Bessie Matthews

GRACE'S CHOCOLATE SOUFFLE

1½ Squares Bitter Chocolate	4 Eggs (separated)
1 cup of sugar	1 tsp. vanilla

Melt chocolate over hot water. To lightly beaten egg yolks, gradually add chocolate, sugar and

DESSERTS

vanilla beating constantly. Fold in stiffly beaten egg whites. Bake one-half hour in buttered baking dish set in pan of hot water at 325 degrees. Serve warm with whipped cream.

Ree Byerly

SWEET POTATO SOUFFLE

3 cups of mashed sweet potato
1 cup sugar
 $\frac{1}{2}$ tsp. salt
2 eggs
 $\frac{1}{3}$ stick margarine (melted)
 $\frac{1}{2}$ cup sweet milk
1 tsp. butter flavor
1 tsp. orange flavor

Mix all ingredients and pour into greased baking dish. Cover this with topping.

Topping:

1 cup brown sugar
 $\frac{1}{3}$ cup flour
1 cup chopped pecans
 $\frac{1}{3}$ stick margarine (melted)

Mix thoroughly and sprinkle over souffle. Bake at 350 degrees for 35 minutes.

Mrs. Wilburn Fishel

APPLE CRISP

6 apples
 $1\frac{1}{2}$ cups brown sugar
2 sticks margarine
1 cup flour
 $1\frac{1}{2}$ cup oatmeal

Set oven to 350 degrees. Grease pan with some

DESSERTS

of margarine. Peel apples, cut in quarters, cut out core and slice thinly into greased pan. In small mixing bowl, mix the oatmeal, sugar and flour. Mix in margarine until it is fine. Sprinkle this mixture over the top of the apples. Bake for 35 minutes at 350 degrees.

Mrs. Robert Zimmerman

PETITE CHERRY CHEESECAKES

2 8 oz. packages cream cheese softened
3/4 cup sugar
Vanilla wafers
2 eggs
1 Tbsp. Lemon juice
1 tsp. vanilla
1 1-lb. 5 oz. can cherry pie filling

Beat together cream cheese, sugar, eggs, lemon juice, and vanilla till light and fluffy. Line small muffin pans with 24 paper baking cups; place a vanilla wafer in bottom of each. Fill cups 2/3 full with cheese mixture. Bake at 375 degrees for 15 minutes or just until set. Top each with 1 Tbsp. cherry pie filling. Chill.

Jeanette Manoogian

GRACE'S MAROON PUDDING

4 eggs (separated)	2 Envelopes Knox gelatin
2 cups sweet milk	3 Tbsp. water
2 cups sugar	1 tsp. vanilla

Reserve egg whites for whipping. Soften gelatin in water and mix well with milk, sugar and slightly beaten egg yolks. Simmer for about five minutes stirring constantly. Remove from heat and chill until mixture begins to set. Fold in stiffly

DESSERTS

beaten egg whites and vanilla. Line glass dish with vanilla waffers. Pour mixture over waffers. (two layers of waffers may be used alternating with mixture.)

Ree Byerly

CHERRY DUMPLINGS

1 can, 1 lb. pitted, red sour cherries
1 cup sugar
1 cup flour
1 tsp. baking power
 $\frac{1}{4}$ tsp. salt
 $\frac{1}{3}$ cup milk
2 tsps. melted butter
Grated rine 1 orange or $\frac{1}{2}$ tsp. cinnamon

Put undrained cherries and $\frac{3}{4}$ cup sugar in large, deep skillet and bring to boil. Sift $\frac{1}{4}$ cup sugar, flour, baking powder and salt. Add remaining ingredients and mix lightly. Drop from tablespoon into boiling mixture, making 4 to 6 dumplings: cover and cook gently 20 minutes. Serve warm. Makes 4 to 6 servings.

Mrs. Everett Duggins

CHERRY JUBILEE DESSERT

$\frac{1}{2}$ cup butter
 $1\frac{1}{2}$ cups powdered sugar
 $\frac{1}{4}$ tsp. almond extract
2 eggs
 $\frac{1}{2}$ pound vanilla wafers crushed to crumbs
1 20 oz. can ready prepared cherry pie filling
1 tsp. lemon juice
1 cup heavy cream whipped

Cream butter and sugar until light and fluffy.

DESSERTS

Add extract and eggs, one at a time, and continue creaming. Place half the crumbs in a 9 inch square pan. Spread creamed mixture over crumbs. Top with cherry pie filling. Cover with whipped cream and sprinkle with remaining crumbs. Chill for several hours. Makes 6 servings.

Julia Snow

CHERRY YUM YUM

3 cups graham cracker crumbs
1½ stick margarine melted
1 8 oz. pkg. cream cheese
¾ cup sugar
2 pkgs. dream whip
1 cup milk
2 cans cherry pie filling

Mix crumbs and margarine together, put half of this in bottom of pan (large). Cream together sugar and cheese. Whip dream whip with milk. Combine with sugar and cheese. Place half of this mixture over cracker crumbs. Then spread the pie filling over this, put remainder of cheese and dream whip on the pie filling. Top with remaining cracker crumbs. Refrigerate overnight.

Mrs. B. H. Fishel, Sr.
Mrs. Everett Duggins

FRESH PEACH PARADISE

2 cups Graham cracker crumbs
1 cup chopped pecans
1 stick margarine or butter
1½ cups sugar
1½ tsps. almond extract
3 eggs
4 to 5 fresh peaches

DESSERTS

Mix crumbs and nuts. Spread half of the mixture in the bottom of an 8 or 9 inch square pan. Cream butter until light and fluffy. Add sugar gradually and continue to cream. Add extract. Add eggs one at a time, beating well after each. Peel peaches and cut into thin slices. Spread a single layer over the mixture in the pan. Spread half the butter mixture over the peaches. Repeat with remaining crumb mixture pressing down gently. Chill 24 hours.

Mrs. W. J. Gibson

PEACH KUCHEN

1 package 2 layer-size white cake mix
 $\frac{1}{2}$ cup flaked coconut, toasted
 $\frac{1}{2}$ cup butter or margarine
1 1 lb. 13 oz. can sliced peaches, drained (3 cups)
2 Tbsps. sugar
 $\frac{1}{2}$ tsp. ground cinnamon
1 cup dairy sour cream
1 slightly beaten egg

Combine cake mix and coconut; cut in butter till mixture resembles coarse crumbs. Lightly press into bottom and $\frac{1}{2}$ inch up sides of 13 x 9 x 2 inch pan. Bake at 350 degrees for 10 to 15 minutes. Arrange peaches over crust. Combine sugar and cinnamon; sprinkle evenly over peaches. Blend sour cream and egg, pour over all. Bake at 350 degrees just till sour cream is set, about 10 minutes. Makes 10 to 12 servings.

Mrs. Barbara Davis

STRAWBERRY YUM YUM

3 cups Graham Cracker Crumbs

DESSERTS

$\frac{1}{2}$ cup butter melted
1 pint sweetened frozen strawberries
 $\frac{1}{4}$ cup sugar
1 8 oz. package cream cheese (Room temp.)
2 packages Dream Whip
 $1\frac{1}{2}$ Tbsp. corn starch

Mix graham cracker crumbs with melted butter and sugar. Use $\frac{1}{2}$ of this for crust in bottom of large baking dish or pan. Leave the rest for topping. Drain strawberries and add enough water to make 1 cup of liquid. Mix cornstarch with a little water put in strawberry juice and boil (stirring) until it thickens. Mix with strawberries. Let cool. Combine cream cheese with 2 packages of Dream Whip (prepared according to directions on pkgs.) spread this over top of berries. Top with remaining crumbs. Should be left in refrigerator for about 12 hours.

Mrs. Johnny Davis

CHERRY FREEZE DESSERT

1 can sweet condensed milk
Juice of 2 lemons
1 8 oz. can crushed pineapple (drained)
1 can cherry pie filling
2 cups prepared Dream Whip

Mix first 4 ingredients then fold in Dream Whip. Pour into 13 x 9 pan and freeze.

Mrs. P. C. Fishel, Jr.

VANILLA ICE CREAM

5 eggs	2 Tbsps. Flour
3 cups white sugar	3 Tbsps. vanilla
1 large can Carnation milk	Pinch of salt

DESSERTS

Enough milk to fill freezer container to $3/4$ full.

Make a custard by mixing eggs, sugar, flour and salt. Add to 3 cups warm milk, stir until the mixture becomes hot, but not boiling. Remove from heat and cool. When cool add carnation milk and vanilla, mix and pour into freezer container and add enough milk to fill $3/4$ full. Add ice and salt around container and freeze.

For Chocolate Ice Cream: Melt 3 squares chocolate and add to custard mixture. Increase sugar $\frac{1}{2}$ cup.

Ila Brewer

HOME-MADE ICE CREAM

2 large cans evaporated milk
2 cups sugar - more as needed
5 large eggs
1 Tbsp. vanilla
 $\frac{1}{4}$ tsp. salt
Whole milk

Mix well in blender or electric mixer evaporated milk, sugar, eggs, vanilla and salt. Pour into one gallon freezer container. Add one of the flavors listed below. Add enough whole milk to fill the container $2/3$ full. If needed, add sugar to make mixture a little too sweet to taste so it will be sweet enough when frozen. Stir well. Freeze.

Vanilla - 2 to 3 Tbsps.

Pineapple - 1 large can-crushed

Strawberry - 3 to 4 cups-sliced or crushed

Peach - 3 to 4 cups veryripe-crushed

Banana - 5 large, very ripe-crushed

Cherry - 1 10 oz. jar Maraschino Cherries-chopped

DESSERTS

Add enough red food coloring to Strawberry or Cherry to give a pink color.

Mrs. Fred E. Long

LIME JELLO SHERBET

1 pkg. Line Jello
1 cup boiling water
1 cup sugar
3 lemons, juice and rind
1 qt. milk

Dissolve Jello in boiling water. Add sugar. Cool. Add other ingredients. Freeze (stir 3 or 4 times during freezing). When soft frozen, beat with rotary beater. Return to refrigerator tray until ready to serve.

Virginia Snyder

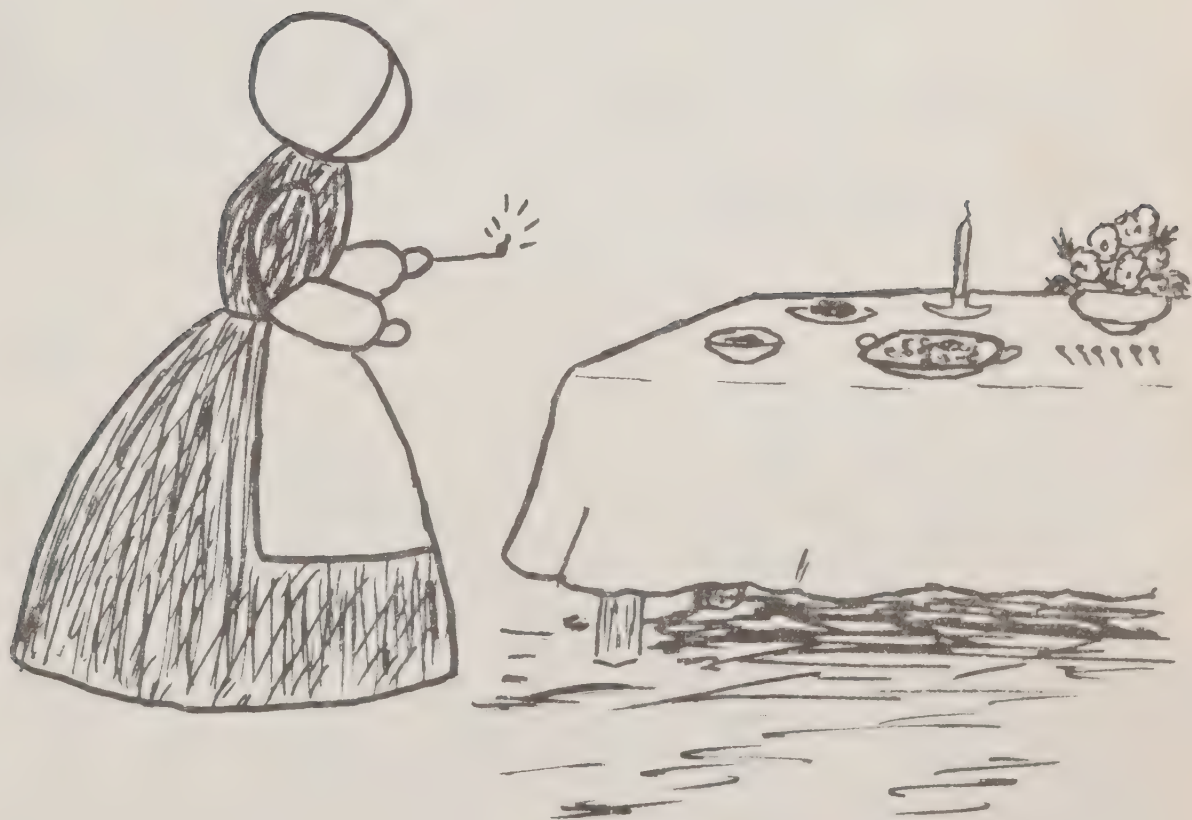
SNOW CREAM

2 eggs
1 cup whole milk
1 cup sugar
2 tsps. vanilla

Mix thoroughly and combine with a couple quarts of fresh, fluffy snow.

Mrs. Roger A. Snyder

Dips and Party Snacks



DIPS AND PARTY SNACKS

PARTY DIP

1/2 pt. sour cream	1/4 cup milk
1-8 oz. pkg. cream cheese, softened	1 tsp. vinegar
1 Tbsp. mayonnaise	1/2 tsp. prepared mustard
1/2 medium onion finely chopped	3 strips bacon (crisp-fried)
1/2 Tbsp. parmesan cheese	drained and crumbled.

Mix ingredients in order listed. Double receipe for a party.

Mrs. James C. Dillon

SOUR CREAM & ONION CHIP DIP

8 oz. sour cream	1/4 tsp. garlic powder
1 Tbsp. minced onion	1/4 tsp. onion powder
1/4 tsp. onion salt	1/2 tsp. minced garlic flakes
1/4 tsp. garlic salt	

Stir well and serve.

NOTE: TO SERVE ON BAKED POTATOES, ADD 1 tsp. CHIVES.

Peggy Everhart Sumner

PARTY MIX

1/2 box Cheerios	1 1/2 stick margarine
1/2 box Rice Chex	1 1/2 tsp. celery salt
1/2 box thin pretzels	1/2 tsp. garlic salt
1/2 lb. mixed nuts	1 tsp. onion salt
2 Tbsp. Worchestershire sauce	

Melt margarine and pour over cereals and nuts. Sprinkle salt over mixture. Stir well. Bake in a flat pan for one hour at 250 degrees. Stir three or four times during baking. Remove from the oven, cool and place in an air tight container.

Ila Brewer

DIPS AND PARTY SNACKS

CHEESE STRAWS

1 lb. sharp cheese grated	1 tsp. salt
1 stick margarine	1/8 tsp. red pepper
2 cups flour	

Cream margarine, cheese real good. Add flour, salt and pepper. Place dough in cookie press and bake on an ungreased cookie sheet 8 to 10 minutes at 375 degrees. Paprika may be sprinkled on top for decoration.

Mrs. Everett Duggins

PARTY CHEESE BALL

2 pkgs. (8 oz.) cream cheese	1 tsp. lemon juice
1 cup shredded sharp natural Cheddar cheese	Dash of cayenne
	Dash of salt
1 Tbsp. chopped pimento	1 cup finely chopped pecans
1 Tbsp. chopped green pepper	
1 Tbsp. finely chopped onion	1 maraschino cherry
2 tsp. Worcestershire sauce	

Combine softened cream cheese and cheddar cheese, mixing until well blended. Add pimento, green pepper, onion, Worcestershire sauce, lemon juice, and seasonings; mix well. Shape into a ball; roll in chopped pecans. Place a maraschino cherry on top before serving.

Phyllis Bargoil

SURPRISE CHEESE BALL

2-8 oz. pkgs. cream cheese, softened	1-8 oz. can crushed pineapple (drained well)
2 cups chopped pecans (1 cup in recipe, 1 cup to roll cheese in)	2 Tbsp. onion
1/4 cup green pepper	Dash of salt

Everything should be finely chopped. Mix together and form into a ball. Roll in nuts. Refrigerate at least 1/2 hour.

DIPS AND PARTY SNACKS

CUCUMBER SANDWICHES

1-3 oz. pkg. cream cheese, softened
1 medium cucumber (peeled, grated and drained)
1 Tbsp. sour cream
1 Tbsp. grated onion
Salt and pepper to taste
Bread slices

Combine all ingredients for filling and stir until smooth. Spread on thin slices of bread, cover with another slice and cut into desired shapes.

Jane Snyder

QUICK HAM BISCUITS

1 can biscuits 1 large can deviled ham
1 stick margarine

Blend ham and melted or softened margarine. Put quartered biscuits (cut each biscuit in four pieces with scissors) in large baking dish. Spread with ham mixture. Sprinkle with parmesan cheese before removing from oven. Serve warm. (Bake same as directions on can for biscuits.)

Margaret Harrison

SAUSAGE BISCUITS

12 ozs. grated sharp cheese 1 lb. hot sausage
2-6 1/2 oz. biscuit mix pkgs.

Grate cheese. Let cheese and sausage get to room temperature, mix cheese and sausage together well. Work in biscuit mix. Shape mixture into small balls about the size of a walnut. Place on a cookie sheet and bake at 350 degrees for 15 minutes or until brown. Serve warm.

Jeanette Manoogian

DIPS AND PARTY SNACKS

Main Dishes



MAIN DISHES

BRUNSWICK STEW

- 1 chicken
- 3 medium potatoes, diced
- 1 onion, chopped
- 1 pint canned tomatoes
- 1 can whole grain corn
- 1 can mixed vegetables

Boil chicken until meat begins to fall from bones. Bone, combine meat with remaining ingredients using enough water to make thick stew. Season to taste with salt and pepper. Cook very slowly, stirring often to prevent burning.

Katie Morgan

CHILI

- 1 lb. hamburger
- 1 cup cold water
- 1/2 cup tomato catsup
- 2 or 3 Tbsp. chili powder
- 1 tsp. salt
- Dash of red and black pepper

Simmer 2 hours.

Mrs. Everett Duggins

CHILI BEANS

- 3/4 lb. ground beef
- 1 Tbsp. shortening
- 1 large onion
- 1 tsp. salt
- 2 1/2 cups tomatoes

MAIN DISHES

No. 2 can kidney beans
3/4 Tbsp. chili powder

Brown meat and onions in shortening.
(Use more shortening if meat is very lean.) Place all ingredients in pressure cooker and cook 15 minutes at 15 lb. pressure.

Ila Brewer

CHILI BEANS

2 1/2 - 3 lbs. hamburger
1 large can pork and beans
1 large can tomatoes
2 large onions
Chili, according to own taste

Chop onions. Combine with hamburger and fry until brown and crumbly. Combine other ingredients with meat. Bring to a boil. Simmer about 30 minutes.

Mrs. K. R. Pfaff

RANCHO BAKED BEANS

1/4 cup fat or salad oil
2 cups chopped onions
1 lb. ground beef
1 tsp. salt
1 cup tomato catsup
1 Tbsp. prepared mustard
2 tsp. cider vinegar
2 lb.-cans pork and beans
1 lb.-can kidney beans

Place fat in skillet, add onions, simmer

MAIN DISHES

till golden yellow; add beef and stir with fork while beef browns lightly. Add remaining ingredients. Pour into bean pot or 2 qt. casserole. Bake at 400 degrees for 30 minutes.

Mrs. P. C. Fishel, Jr.

BARBECUED CHICKEN

3 Tbsp. ketchup
2 Tbsp. vinegar
1 Tbsp. lemon juice
1 Tbsp. chili powder
1 Tbsp. salt
1/2 Tbsp. paprika
1/2 Tbsp. mustard
2 Tbsp. Worcestershire sauce
1 Tbsp. water
3 Tbsp. brown sugar
1/4 tsp. red pepper
1/2 cup chopped onions
Small pat butter

Bring to boil; pour over chicken. Bake chicken 15 minutes at 500 degrees; then 1 hour and 15 minutes at 350 degrees F.

Mrs. Everett Duggins

BAKED RICE KRISPIES CHICKEN

1 medium-size, cut-up, fryer
2 cups crushed Rice Krispies
1/2 stick butter
1/2 cup fruit juice
1/2 tsp. salt
1/4 tsp. black pepper

MAIN DISHES

1/4 cup syrup (if desired)

Place foil in shallow baking pan, cover with layer of chicken pieces. Add salt, pepper and cover with Rice Krispies. Pour fruit juice evenly over Rice Krispies. Dot with butter and add syrup, if desired for sweetness. Cover top with foil. Heat oven to 325 degrees F. Bake 1 hour and 25 minutes. Remove foil and brown.

Mrs. John H. Teague (Brenda)

OVEN FRIED CHICKEN

1 fryer, 2 1/2 - 3 lbs.
3/4 stick margarine
3/4 cup plain flour
1 tsp. salt
1/4 tsp. pepper
1/4 tsp. paprika (optional)

Melt butter in a 11" x 14" cake pan, or one similar. Shake flour and seasonings in a paper bag. Add chicken, a few pieces at a time and coat thoroughly. Lay skin side down in butter. Cook 30 minutes, turn, cook 20 to 30 minutes longer or until done. Bake 375 degrees F.

Mrs. Everett Duggins

WILLIE'S CHICKEN AND DRESSING

1 baked hen (well done and pulled from bones in pieces)
1 lb. box crackers (barely broken)
6 eggs (slightly beaten)

MAIN DISHES

1 1/2 Tbsp. sage
1 cup chopped celery
1 stick margarine
Black Pepper
Hen broth

In large bowl mix crackers, celery, sage and pepper. Place margarine on top of mixture and pour four or five cups of hot broth over butter. Add eggs and stir the mixture very gently to barely mix ingredients. Place one-half of mixture in large greased casserole dish and place a layer of pieces of hen over top. Gently add the remainder of dressing over hen and immediately place in a 400 degree oven. Bake approximately 15 minutes.

Ree Byerly (Mrs. O. V.)

KING RANCH CHICKEN

Cook and bone 1 fryer, spread pieces in 3 qt. casserole. Spread chicken with 1 package torn-up tortillas. (Tortilla chips may be substituted if soaked about 15 minutes in hot chicken broth, covered) Over this pour following sauce:

1 1/2 cup chicken broth
1 can Cream of Mushroom Soup
1 can Cream of Chicken Soup
1 chopped, medium-sized onion
1 tsp. chili powder
1/4 tsp. garlic salt

Top with shredded cheddar cheese. Bake at 300 degrees F. for 1 hour.

Almeda Tesh Dalton

MAIN DISHES

SESAME CHICKEN WITH RICE

Hot cooked rice

1 boiler-fryer, approx. 3 lbs., cut up

2 Tbsp. vegetable oil

1 Tbsp. sesame seed

1/4 cup sugar

2 Tbsp. cornstarch

1/8 tsp. ginger

1 can (8 1/4 oz.) crushed pineapple

1/3 cup soy sauce

1 clove garlic, crushed

Brown chicken pieces on both sides in the oil in large skillet. Remove chicken and brown seed lightly in the skillet. Remove from heat, add next 3 ingredients and mix well. Stir in 1 cup water and next 3 ingredients. Cook, stirring, until thickened. Add chicken, cover and simmer 45 minutes or until tender. Serve on cooked rice. Makes 4 servings.

Mrs. Barbara Davis

CHICKEN TETRAZINNI

Cook one chicken. Take chicken off bone, cut into bite-size pieces. Cook 1 package of egg noodles in chicken broth until thick. Pour egg noodles into 9x13 baking pan. Add 1 can of cream of chicken soup, toss lightly in noodles. Stir in chicken pieces. Sprinkle generously with grated cheese. Let bake in 300 degree oven until brown.

Mrs. Franklin Snyder

MAIN DISHES

EASY CHICKEN PIE

2 1/2 to 3 lbs. chicken
salt
1 stick margarine
1/4 tsp. black pepper
1 cup flour
3 tsp. baking powder
1 tsp. salt
1 cup milk
1 can cream of celery or cream of chicken soup
1 2/3 cups chicken broth

Cook chicken in salted water to cover until tender. Pull chicken from the bones and shred coarsely or chop in chunks. Discard skin. Put chicken in baking dish about 9x13 inches. Melt margarine and pour over chicken. Sift flour with baking powder, salt and pepper. Blend in milk until smooth. Spread flour mixture evenly over chicken. In a saucepan, blend soup and broth until smooth. Heat to boiling and pour over flour mixture. Bake in a 425 degree oven about 1 hour or until brown (leave the pie uncovered while baking).

Margaret Harrison
Mrs. Howard G. Foltz

BOILED EGG PIE

4 hard boiled eggs
9-inch pie crust

Make pie crust as you would for chicken pie. Chop the hard boiled eggs into the bottom crust. Salt and pepper. Cover

MAIN DISHES

the chopped eggs with chicken broth or seasoned boiled water. Put top crust on and bake at 400 degrees F. until brown.

Mrs. Norman Highfill

CHOW MEIN

2 cans bean sprouts
1 1/2 lbs. ground beef
2 tsp. salt
2 cups chopped onions
2 cups chopped celery
2 cans bean sprouts
2 Tbsp. soy sauce
2 Tbsp. bead molasses
Black pepper to taste
Chicken stock or beef stock or water
Chopped chicken (optional)
Chinese noodles
Cooked rice

Scramble beef in frying pan until the beef has changed color. Then pour the meat into a large cooker, such as a round roaster. Fry the onion in a little margarine and add to the meat mixture. Then fry the celery in a little margarine and add to the meat and onions. Then add liquid to cover (chicken stock or beef stock if possible; if not, water). Cook 20 to 30 minutes. Then add 2 cans bean sprouts (well drained), also 4 Tbsp. soy sauce and 2 or 3 Tbsp. bead molasses and black pepper to taste. Cook 10 to 15 minutes and then before serving, thicken mixture with flour paste. Serve on a bed of rice or Chinese noodles. Over the top sprinkle pieces of chopped, cooked chick-

MAIN DISHES

en if you like.

Mrs. Henry Crotts

HEARTY BEEF SALAD

2 cups cooked diced beef
1/2 cup French dressing
1/2 cup diced cooked potatoes
1/2 cup cooked green beans
1/2 cup coarsely grated carrots
1/4 cup chopped sweet pickle
2 diced hard-cooked eggs
1/4 cup mayonnaise
4 to 6 lettuce cups

Pour French dressing over beef cubes and marinate for 1 hour in refrigerator. Chill potatoes and beans. Combine beef, potatoes, beans, carrots, pickle and egg. Moisten with mayonnaise and mix lightly. Serve in lettuce cups.

Almeda Tesh Dalton

MEAT LOAF

1 lb. beef
1 egg
1 cup bread crumbs
1 onion
1 tsp. salt
Pepper to taste
1 can vegetable soup

Brown onion in bacon drippings; mix in order. Bake 1 hour at 350 degrees F.

Mrs. Everett Duggins

MAIN DISHES

APPLE MEAT LOAF

2 cups soft bread crumbs
1 cup apple sauce
1/3 cup tomato sauce
1 Tbsp. instant minced onion
1 tsp. salt
1 tsp. prepared mustard
1/8 tsp. pepper
1/4 cup chopped green pepper
2 Tbsp. minced pimento
1 egg, beaten
1 lb. ground beef
1 lb. ground veal

Place crumbs into large bowl and add apple sauce, tomato sauce, onion and seasonings, mixing well. Stir in remaining ingredients and mix well. Press into round shape and place in baking pan. Bake in 350 degree oven about 1 1/2 hours. At end of 45 minutes, begin brushing loaf with Apple Glaze* every 10 minutes or so. Serve hot with remaining glaze as sauce.

*APPLE GLAZE

1 cup apple sauce
2 Tbsp. cider or wine vinegar
1 tsp. prepared mustard
2 Tbsp. brown sugar

Combine all ingredients over moderate heat until just blended. Brush over loaf as directed above. Note: To use as sauce with cooked loaf, skim fat from meat juice in pan and add remaining apple glaze and heat.

Ree Byerly (Mrs. O. V.)

MAIN DISHES

HILDA'S MEAT LOAF

- 2 eggs
- 1/3 cup catsup
- 3/4 cup milk
- 1 package Lipton onion soup mix
- 3 slices bread, soaked in liquid and beaten
- 2 lbs. ground beef
- 2 cups cheddar cheese

Mix all ingredients together, shape into loaf and bake in 350 degree oven for 1 hour.

Mrs. J. W. Snyder

MEAT LOAF

- 1 lb. ground beef
- 2 slices soft bread, torn into pieces
- 1/2 cup milk
- 1 egg beaten
- 1 Tbsp. minced onion
- 1/2 tsp. salt
- 1/8 tsp. each pepper, dry mustard, celery, salt and garlic salt
- 1 1/2 tsp. Worcestershire sauce
- 1/2 to 1 cup catsup

Heat oven to 350 degrees F. (moderate). Mix all ingredients thoroughly. Shape into loaf and wrap in foil and place in shallow baking pan. Bake 1 hour, until done.

Mrs. John H. Teague (Brenda)

MAIN DISHES

TASTY MEAT LOAF

1 lb. ground chuck
1 egg
1/2 cup catsup
1/3 tsp. salt
1/8 tsp. pepper
1/2 tsp. dry mustard
1 Tbsp. Worcestershire sauce
1 Tbsp. cracker crumbs
1 onion (finely cut)
1/4 cup green or red pepper (finely cut)
3 shakes garlic salt
1/2 cup cubed American cheese (optional)

Beat egg and mix with meat and other ingredients. Bake in pan 9x5x3-inches or 1-quart rectangular baking dish for 1 hour at 350 degrees F. Oven should be preheated. Serves 4-5.

Mrs. Barbara Davis

ENCHILADAS AND TACOS

Filling:

1 1/4 lbs. cooked hamburger
1/4 head of lettuce chopped very fine
2 medium onions chopped
1/2 lb. grated cheese

A can of
Tortillas

Enchilada Sauce:

1/4 cup Crisco oil
5 Tbsp. flour
Chili powder (according to hotness desired)
Salt to taste
2 cups water

Heat Crisco in pan, don't get the oil too hot. Add chili powder and salt. Add the

MEAT DISHES

flour and make a paste. Then add the water and make a sauce. Take some Crisco oil and heat in a pan. Put tortillas into the hot Crisco and heat for a second or two on both sides. Put the tortillas into the enchilada sauce and let set a minute or two. Take out and lay flat on a pan. Fill with cooked hamburger, raw onion, and cheese. Roll the enchilada up. Place cheese on top and then spoon the sauce on top of them. Heat in 400 degree oven until cheese melts. For the tacos, this is what you do: Drop tortillas into the hot Crisco and heat for a second or two on both sides. Lay on a paper towel to drain. Fill with hamburger, cheese, and lettuce, and onions. Serve the enchiladas and tacos with refried beans and tomatoes. Have Hot Sauce to put on the tacos. Note: If you are going to serve the enchiladas and tacos together, put the enchiladas in the oven to heat about five minutes before the tacos are ready. This way everything is hot and ready to eat. Delicious!

Mrs. Teresa Perry

MACARONI GOULASH

1 box elbow macaroni (8 oz.)
1 lb. ground beef
1 large onion
1 large can tomatoes
Garlic salt to taste
Salt and pepper to taste

Cook macaroni and drain. Sauté ground beef and onion until tender. Add

MAIN DISHES

tomatoes, macaroni and other ingredients.
Cook until thick.

Mrs. Barbara Davis

HUNGARIAN GOULASH

2 lbs. lean hamburger
1 cup chopped onion
1 clove garlic, minced

1/4 cup all-purpose flour
3 tsp. paprika
1 tsp. salt
1/4 tsp. pepper
1/4 tsp. dried thyme leaves, crushed
2 bay leaves
1 28-oz. can tomatoes

1 cup dairy sour cream
Hot buttered noodles

In large, heavy skillet brown hamburger.
Pour off excess grease. Reduce heat;
add chopped onion and minced garlic.
Cook till onion is tender, but not brown.
Blend in all-purpose flour, paprika, salt,
pepper, crushed thyme and bay leaves.
Add tomatoes. Cover and simmer, stirring
occasionally, about 30 minutes. Stir often
last 10 minutes. Stir in dairy sour cream.
Serve at once over hot buttered noodles.
Makes 8 servings.

Peggy Everhart Sumner

MAIN DISHES

HAM CONES

1 lb. cooked ham, ground
1 Tbsp. onion, grated
1 Tbsp. prepared mustard
1 egg, slightly beaten
2 Tbsp. pineapple syrup
1/2 cup crushed cornflakes
6 pineapple slices

Mix first 6 ingredients together thoroughly. Shape into cone-shaped patties. Roll in additional cornflake crumbs and place each cone on a pineapple slice in shallow baking dish. Bake uncovered for 30 minutes at 350 degrees F. Note: Can make ahead and freeze.

Margaret Harrison

POPIN' FRESH BARBECUPS

3/4 lb. ground beef
1/2 cup barbecue sauce
2 Tbsp. brown sugar
1 tsp. minced onion
1 can biscuits (12)

Cook meat, drain grease, add all other ingredients. Line tart pans with biscuit dough. Pour in mixture and bake at 400 degrees for 10 to 12 minutes. Top with shredded cheddar cheese.

Mrs. Curtis A. Myers

MAIN DISHES

SPAGHETTI SAUCE

1 lb. ground chuck
1 large onion, chopped fine
1 green pepper, chopped fine
1 qt. whole tomatoes
1 small can tomato paste
1 1/2-oz. package spaghetti sauce mix
1 can chopped mushrooms, drained
1/2 tsp. each, salt and pepper
2 bay leaves
1/2 tsp. basil
3/4 Tbsp. garlic powder or 1 clove garlic
 well chopped
2 tsp. sugar

Brown meat with onions and green pepper. Cook until meat is done. Drain excess fat. Add all remaining ingredients. Simmer for 2 hours.

Mrs. James C. Dillon

BAKED PEPPERS

8 green peppers
1 lb. ground chuck or 1 lb. boiled ham,
 ground
1/2 cup rice, cooked
Seasoning salt
1/2 cup grated cheese

Cut peppers in half. Remove membrane and seeds. Let water come to a boiling point and drop peppers in this water and when peppers change color, remove from water. Use 1 tsp. salt to 1 qt. water. Don't overcook. Remove the peppers from the water and place in a greased baking dish

MAIN DISHES

and stuff with the following: Mix up the ground chuck or ground cooked ham, cooked rice, drained, grated cheese, salt to taste, break two eggs into mixture and mix very well. Use a little sweet milk to soften mixture. Stuff peppers and cover each pepper with bread crumbs, or you can use crushed cornflakes. Put a pat of butter on top of each pepper. Bake at 350 degrees F. until brown.

Mrs. John Snyder

STUFFED PEPPERS

1 lb. ground beef
2 cups rice (cooked)
1/4 cup chopped onion
1 1/2 tsp. salt
1/8 tsp. black pepper
2 8-oz. cans tomato sauce

Cut green peppers lengthwise, remove seeds and wash. Lightly mix ground beef, rice, onion, salt, pepper, and 1 can tomato sauce. Pile lightly into pepper halves. Arrange in baking pan. Pour remaining tomato sauce over peppers. Cover tightly with foil or lid and bake at 350 degrees 1 hour or until peppers are tender. Makes enough to serve 4 people, 2 halves each.

Mrs. Howard G. Foltz

STUFFED PORK CHOPS

12 thin-cut (3/4 inch) rib or loin pork chops

MAIN DISHES

Bowl of apple sauce

Stuffing:

2 1/2 cups toasted bread cubes

1/4 cup melted butter or margarine

1/4 cup chopped raisins

1/2 tsp. sage

1 tsp. salt

1/8 tsp. seasoned pepper

1 small onion, [chopped

1 tsp. parsley flakes

1 cup apple sauce

Combine and mix stuffing ingredients. Arrange six chops in baking pan and place 1/6 of stuffing on each chop. Add second chop over stuffing and secure with tooth-picks. Cover and roast in 400 degree oven 40 minutes. Remove cover and reduce temperature to 350 degrees and continue roasting until fork tender about 20 additional minutes. Serve hot with additional apple sauce.

Ree Byerly (Mrs. O. V.)

SPARERIBS - CABBAGE 'N KRAUT

3-4 lbs. lean pork spareribs, cut in serving pieces

Salt and pepper

1 small can sauerkraut

1/2 small head cabbage, thinly sliced

1 large onion, thinly sliced

1 apple, quartered, cored and sliced

1 tsp. caraway seeds or dill weed

1 cup water

1 tsp. salt

Sprinkle spareribs with salt and pepper.

MAIN DISHES

Brown spareribs for 30 minutes in heavy skillet or broiler pan. Put alternate layers of spareribs, sauerkraut, cabbage, onion and apple in Crock-pot. Add caraway seeds or dill weed to water and pour over all. Cover and set to Low for 6 to 8 hours. (High: 4 to 5 hours. Stir several times during cooking, when using High only). Note: May be prepared using all sauerkraut or all cabbage, if desired.

Ree Byerly (Mrs. O. V.)

KRAUT & DUMPLINGS

2 lb. pork ribs (broth)

Salt

Butter

1 #2 can kraut

Dumplings:

3 cups plain flour

1 tsp. salt

1 tsp. baking powder

2 Tbsp. shortening

3/4 cup milk

Salt ribs to taste and cook in sufficient amount of water over medium heat until tender. You will need to retain about 1 1/2 qts. of broth. Remove ribs and strain broth. Ribs can then be used for barbecue. Add to broth a piece of butter about the size of a walnut. Add kraut to broth and cook about 1 1/2 hours. Roll dumpling dough very thin on well-floured board and cut into strips. Drop dumplings into the boiling broth. Simmer 8 to 10 minutes. Turn dumplings gently with

MAIN DISHES

wooden spoon. Dumplings will settle to the bottom when done.

Mrs. Aaron C. Hartle (Edith)

STEAK DIANNE

1 sirloin (or two small ribeyes)

Remove bone from meat and pound thin (1/4"). Brown both sides of meat quickly in margarine. Lift out meat and sauté chopped shallots or onions in the margarine. (Note: You may also add garlic and other seasonings you like.) Put steak back in pan, squeeze lemon over this. Sprinkle with parsley and serve. Yum! Yum!

Peggy Everhart Sumner

PEPPER STEAK

1 lb. round steak
2 Tbsp. shortening
1 Tbsp. flour
1/2 cup water
1/2 cup catsup
3 Tbsp. soy sauce
1/8 tsp. pepper
1 beef bouillon cube
1/2 cup chopped onion
1 can mushrooms, sliced
1 can water chestnuts, sliced (optional)
2 large bell peppers, sliced in rings
2 large onions, sliced in rings

Partially freeze steak to make slicing easier. Cut into thin bite-size pieces,

MAIN DISHES

brown in melted shortening. Remove from skillet. Brown flour in drippings. Add meat, water, catsup, soy sauce, pepper, bouillon cube and chopped onion. Simmer until meat is tender. (This part may be made ahead). Place mushrooms, water chestnuts, onion and pepper rings on top. Do not stir. Simmer until onion and pepper rings are tender crisp (10-15 minutes). Serve on hot fluffy rice. Makes 4 generous servings.

Mrs. Fred E. Long

PEPPER STEAK

1 2-lb. flank steak or round steak
3 Tbsp. bacon drippings
1 1/4 cups water
3 tomatoes, peeled and quartered
1/4 cup soy sauce
1/4 tsp. sugar
Dash pepper
1 Tbsp. cornstarch
1 cup green pepper, cut into strips
1 tsp. salt
Rice

Cut the flank (or round) steak into thin strips diagonally against the grain of the meat. Sauté quickly in very hot bacon drippings until lightly browned but still rare. Remove from pan and discard the drippings. To the same pan add 1 cup water and the tomatoes. Season with soy sauce, sugar and pepper. Thicken with cornstarch, blended with 1/4 cup water. Simmer, covered, for about 10 minutes, until tomatoes are tender and flavors

MAIN DISHES

blended. Add the green pepper and cook just until they lose their crispness. Put in the meat, seasoned to taste with salt, and heat only a minute or two. Longer cooking will make the beef tough. Serve with rice. Yield: 6 servings.

Mrs. John H. Teague (Brenda)

SWISS STEAK

3 lbs. round steak, cut 3/4-inch thick
1/2 tsp. salt
2 tsp. season-all
1/4 tsp. dry mustard
1/2 tsp. black pepper
1/2 cup flour
Drippings
3 Tbsp. instant minced onion
2 Tbsp. pepper flakes
1/8 tsp. monosodium glutamate
1 No. 303 can tomatoes
1 8-oz. can tomato juice

Cut meat into servings. Mix salt, season-all, mustard, pepper and flour and pound into meat on both sides. Remember how folks used to do it with the edge of a saucer? Brown lightly on both sides in drippings in a heavy skillet. Lift meat to baking pan. Add remaining ingredients; cover tightly and roast for 3 hours in a 275 degree oven. Thicken gravy, if desired. (This is a perfect dish to put into the oven on Sunday morning for Sunday dinner.)

Mrs. Johnny Davis

MAIN DISHES

SAUERBRATEN (from Germany)

- 2-3 lb. chuck or round beef pot roast,
cut into 4 pieces
- 1 cup cider vinegar
- 1 cup water
- 1 cup sliced onions
- 2 bay leaves
- 1 tsp. each of ground allspice, cloves
and cinnamon
- 1 1/2 tsp. salt
- Dash pepper or 1 tsp. peppercorns
- 4 Tbsp. sugar
- 1/4 cup gingersnap cookie crumbs (optional)

Place meat in large bowl. Mix vinegar, water, onions, bay leaves, spices, salt, pepper, and sugar; heat, but do not boil, and pour over the meat while still hot. Cover and place in the refrigerator, turning meat occasionally, for at least 24 hours. (It's even better if marinated for a week or ten days). Drain meat, and save vinegar mixture. Cook meat in hot fat until browned. Drain off fat; return meat and vinegar mixture to heavy saucepan; cover, and simmer 3 to 3 1/2 hours until tender. (Shortcut: use pressure cooker at control setting of 10 for 1 hour, or at setting of 15 for 25 minutes).

Gravy: Remove meat to platter. Thicken gravy with flour and gingersnap crumbs. Cook over moderate heat until thickened. Pour over meat. Delicious served with noodles.

Phyllis Bargoil

MAIN DISHES

HAMBURGER QUICKY

Brown 1 lb. of hamburger and 1 onion in a little oil. Add 1 can of Franco American spaghetti and simmer for at least 15 minutes. Add salt to make tasty.

Rachel Long

WIENER SCHNITZEL (from Germany)

6 boneless veal chops or steaks, cut
thinly
1 1/2 tsp. salt
Dash of pepper
2 Tbsp. flour
4 Tbsp. butter or 1/4 cup hot bacon drippings
1 cup chopped onion
2 tsp. paprika
1/2 cup diced green peppers
1 cup water
1/3 cup sour cream
Lemon juice

Pound veal cutlets to make thinner. Sprinkle with salt and pepper; then coat them with flour. Sauté the onion in the butter in a large skillet. Stir in the paprika before adding the cutlets. Sauté them on both sides until brown. Add the green peppers and water; cook, over low heat, covered about 45 minutes until tender. To serve, remove the cutlets to a heated platter; stir sour cream into gravy, but do not allow to boil. Add enough lemon juice to thin the sauce to a pouring consistency to put over the cutlets.

Phyllis Bargoil

MAIN DISHES

SAVORY SAUCE FOR BEEF FONDUE

- 1 can (small) tomato sauce
- 1/3 cup savory sauce or Heinz
- 2 Tbsp. brown sugar
- 2 Tbsp. salad oil

Heat and serve warm.

Mrs. P. C. Fishel, Jr.

SPICY HAM SAUCE

- 1 cup raisins
- 1 1/2 cups apple jelly
- 1 Tbsp. vinegar
- 1 Tbsp. cornstarch
- 1/4 tsp. cinnamon
- 1/8 tsp. ginger

In a saucepan combine all ingredients; cook over moderate heat until thickened, about 10 minutes. Can substitute crushed pineapple for raisins if desired.

Mrs. Thomas E. Gibson (Greta)

MAIN DISHES

Pies



PIES

PASTRY

5 cups flour

1-1/2 cups Crisco

2 tsp. salt

Water as needed to hold dough together

You can save much time by making this recipe or even doubling it. Then roll and place in aluminum pans. Stack them with wax paper between, place in plastic bag and freeze.

Mrs. Henry Crotts

SUSAN'S APPLE CHEESE-OVERS

2 cups canned apple sauce

1 tsp. cinnamon

1 tsp. cornstarch

1 Tbsp. cold water

*Cream Cheese Pastry

3/4 cup shredded sharp cheese

In a saucepan, mix apple sauce, cinnamon and cornstarch stirred smooth in 1 Tbsp. cold water. Stir and cook over moderate heat until liquid in mixture is evaporated and mixture is almost dry, about 15 minutes. Cool. Combine ingredients for pastry (See next page). Roll out pastry and cut into 3" rounds; place a scant Tbsp. cheese on half of each round. Moisten edges, fold over and press together; pierce top several times with a

PIES

fork to release steam. Place on a cookie sheet and bake in a hot oven, 425 degrees 15 minutes, or until pastry is browned. If desired, sprinkle top lightly with sugar. Serve hot. Makes 3 dozen cheese-overs.

*CREAM CHEESE PASTRY

1 cup flour (scant)
1/2 tsp. baking powder
1/4 tsp. salt
1/2 cup butter
1 3-oz. pkg. cream cheese

Combine flour, baking powder and salt. Cut in butter and cream cheese; work into a ball and chill.

Mrs. O. V. Byerly

COOL WHIP PIE

1-9 oz. container Cool Whip
1-14 oz. can sweetened condensed milk
2-1 lb. cans Red Sour pitted cherries
drained or 2 cans Blueberries drained
1 cup pecans chopped

Mix and add 1/4 cup lemon juice. Pour into 2 graham cracker crusts. Refrigerate until ready to use. This is also good to use a fresh pineapple diced into small pieces instead of cherries.

Mrs. J. Holland Jones

PIES

COOL WHIP PIE

- 1 - 9 oz. Carton Cool Whip
- 1 - Can Eagle Brand Milk
- 1 - Large can crushed pineapple - well drained
- 1/2 Cup chopped nuts
- Juice of 1 lemon or 2 Tbsp. Real Lemon

Mix all together and put in 2 graham cracker crusts.

Mrs. Robert E. Zimmerman

PINEAPPLE CREAM CHEESE PIE

- 1/3 cup sugar
- 1 Tbsp. cornstarch
- 1 - 9 oz. can crushed pineapple (not drained)
- 1 - 8 oz. pkg. Philadelphia cream cheese
- 1/2 cup sugar 2 eggs
- 1 tsp. salt 1/2 cup milk
- 1/2 tsp. vanilla 1/4 cup chopped
- 1 - 9" unbaked pie pecans
- shell

Blend the 1/3 cup sugar with cornstarch and add pineapple. Cook, stirring constantly, until mixture is thick and clear. Cool. Blend the cream cheese, softened at room temperature with 1/2 cup sugar and salt. Add eggs, one at a time, stirring well after each. Blend in milk and vanilla. Spread cooled mixture over

PIES

the bottom of unbaked pie shell. Pour in the cream cheese mixture and sprinkle with nuts. Bake at 400 degrees for 10 minutes, then reduce heat to 325 and bake for an additional 50 minutes. Cool before serving.

Julia Snow

PINEAPPLE CREAM SUPREME PIE

1 large tub Cool Whip
1/4 cup lemon juice
1 cup finely chopped pecans
1 can Egale Brand Milk
1 - 16 oz. can crushed pineapple
1 cup coconut (fresh or frozen)
2 baked graham cracker crusts

Mix ingredients thoroughly and pour into pie shells. May garnish with graham cracker crumbs. Refrigerate. Yields 2 pies.

Mrs. Barbara Davis

CRACKER PIE

1 cup sugar
3 egg whites
1 tsp. cream of tartar
16 soda crackers (crumbled fine)
1 cup pecan pieces

Beat egg whites stiff, add sugar and

PIES

tartar, fold in pecans and crackers.

Grease loaf pan with butter (heavily).
Bake at 350 degrees for 20 - 30 minutes.
Let cool completely. Top with 1/2 pint
whipped cream, sprinkle with coconut to
serve.

Mrs. P. C. Fishel, Jr.

RITZ CRACKER PIE

3 egg whites beaten stiff
1 cup white sugar
1 tsp. baking powder
1 tsp. vanilla
20 Ritz crackers rolled
1 cup chopped nuts

Mix all dry ingredients including nuts.
Stir in beaten egg whites (will be like
a batter). Pour into a well greased 9"
pie pan. Bake 20 - 30 minutes at 350 de-
grees. Cool. Cover with Cool Whip and
serve.

Mrs. Nettie B. Gobble

CHEESE PIE

1 pkg. Dream Whip
1 tsp. vanilla
1 pkg. Cream Cheese (8 oz.)
2 cups Confectioners sugar
1 can Pie fruit (strawberries, cherries)
2 pie shells (Graham Cracker)

PIES

Mix 1 package dream whip and 1 tsp. vanilla as directed on package. (Use 1 tsp. vanilla instead of 1/2 tsp.) Set mixture aside. Mix 1 package cream cheese and 2 cups confectioners sugar, then combine with dream whip. Put into Pie Shells and top with Pie fruit. Chill, makes 2 pies.

Mrs. Anne Speas

CHERRY TOPPED CHEESE PIE

1 - 8 oz pkg. softened cream cheese
1/2 cup sugar
2 cups Cool Whip
1 - 9" graham cracker crust
1 cup canned cherry pie filling.

Beat together cream cheese and sugar until creamy. Blend in thawed Cool Whip. Pour into unbaked graham cracker crust. Top with cherry pie filling. Chill at least 3 hours before serving.

Mrs. Barbara Davis

CHESS PIE

1 cup brown sugar	1-1/2 Tbsp. water
1/2 cup white sugar	3 eggs
1-1/2 Tbsp. flour	1-1/2 tsp. vanilla
3 Tbsp. butter	

PIES

Put sugar, butter, flour, water, eggs and vanilla in a bowl and beat well. Put in pie shell and bake at 375 degrees until it begins to brown and then reduce heat to 300 degrees until set. Add pecans if desired.

Mrs. Thomas E. Gibson

COCONUT CHESS PIE

Melt in small pan 1/3 stick butter

Beat in mixing bowl:

1 egg
pinch salt.

Stir in 1 cup brown sugar (packed)
2-1/4 Tbsp. flour, melted butter, 1 tsp. vanilla, 1 cup 1/2 & 1/2 milk, 1/2 cup coconut. Pour into 8" unbaked pie crust. Bake in moderate oven (about 325 degrees) until done.

Mrs. Ida Cash

LEMON CHESS PIE

3 egg yolks
3/4 cup sugar
Juice of 1 large lemon
dash of salt
2 Tbsp. butter or margarine (melted)

PIES

MERINGUE:

3 egg whites
6 Tbsp. sugar
1 tsp. vanilla

Beat egg yolks, add other ingredients and mix well. Pour into unbaked pastry shell and bake until almost brown in 350 degrees oven, about 30 minutes.

MERINGUE: Whip egg whites until almost stiff, gradually add sugar, beating until stiff, add vanilla and beat until mixture holds peaks. Spread on warm pie and return to oven, baking until brown at 350 degrees (about 10 or 15 more minutes).

Margaret Harrison

CHOCOLATE CHESS PIE

3/4 cup granulated sugar
1 Tbsp. flour
2 Tbsp. cocoa
3/4 cup milk
2 eggs, beaten
1/2 cup brown sugar packed
1 tsp. vanilla
2 Tbsp. butter, melted
1/2 cup chopped nuts, if desired

Mix white sugar, flour and cocoa; gradually add milk. Add eggs, brown sugar,

PIES

vanilla and butter. Mix well. Pour into unbaked 8 or 9 inch pie shell and bake in a 325 degree oven until firm and crust is brown, approximately 45 minutes.

Margaret Harrison

IMITATION GERMAN CHOCOLATE PIE

4 cups white sugar
2 tsp. flour
1 tsp. cornstarch
6 Tbsp. cocoa
2 large cans milk (plus water to make 1 qt.)
4 eggs
2 tsp. vanilla
1 stick melted margarine
1 can cocoanut

Mix dry ingredients. Add eggs 1 at a time. Add milk. Pour in unbaked pie shells. Sprinkle pecans over. Bake at 350 degrees for 30 minutes or until set. This recipe makes 3 large or 4 small pies.

Mrs. W. J. Gibson

CHOCOLATE BAR PIE

1 bar (8 oz.) milkchocolate, plain or with almonds
1 container (8 oz.) frozen whipped topping

PIES

1 prepared pie crust

Melt chocolate over boiling water and while warm, fold into whipped topping, reserving enough of the topping for the top of pie.

Eleanor Johnson

CHOCOLATE FUDGE PIE

2 egg yolks - 1 whole egg
1-1/4 cup sugar
Pinch of salt
1/3 cup cocoa
1/4 cup flour
1-1/2 cup milk
2 Tbsp. butter
1 tsp. vanilla.

Mix sugar, flour, salt and cocoa. Stir in milk. Add one egg at a time. Mix well. Cook on medium heat until thick. Remove from heat, stir in butter and vanilla. Pour in baked pie shell. Top with meringue and brown in oven.

Mrs. Franklin Snyder

CHOCOLATE SILK PIE

1 Baked piecrust shell (light)
1/2 cup soft butter or margarine
3/4 cup sugar
2 - 1 oz. squares unsweetened Chocolate,
melted

PIES

- 1 tsp. vanilla
- 2 eggs
- 1 cup Whipping Cream, whipped and sweetened
- 2 Tbsp. finely cut pecans

Have baked piecrust shell ready. Beat margarine in 1-1/2 qt. bowl of electric mixer at low speed until smooth and creamy. Beat in sugar gradually until fluffy. Mix in chocolate and vanilla. Beat in eggs, one at a time, beating 3 - 5 minutes after each addition. Spoon into shell. Chill 2 hours, or until firm. Top with whipped cream and pecans.

Mrs. Mozelle S. Kinney

OLD FASHIONED CHOCOLATE PIE

- 1 cup cream (may use evaporated milk)
- 1/2 stick butter
- 1 cup sugar
- 3 eggs
- pinch of salt
- 1 heaping Tbsp. cocoa
- 1 tsp. vanilla.

Heat butter and cream over low heat. Mix together other ingredients and add to first mixture. Pour into unbaked pie shell and bake at 350 degrees until firm.

Virginia Snyder

PIES

COCOANUT PIE

1/2 cup granulated sugar
2 Tbsp. plain flour
2 cups sweet milk
2 Tbsp. butter or margarine
2 egg yolks
1 Tbsp. vanilla
1 cup flake cocoanut

Mix dry ingredients, add other ingredients. Cook in double boiler until thick. Pour into baked pie shell. Put a meringue on top sprinkled with cocoanut. Bake at 425 degrees until brown.

MERINGUE. Add 4 Tbsp. white sugar to two egg whites and 1/2 tsp. vanilla. Whip stiff with mixer. This was created by me and always makes a good pie.

Mrs. Raymond E. Bowman

COCOANUT CREAM PIE

Prepare and bake a 9" pie shell.

Combine 1/2 cup sugar, 1/2 tsp. salt, 3 Tbsp. cornstarch with 2-1/2 cups milk. Cook over low heat until thickened, stirring continually. Cool before adding 3 beaten egg yolks. Stir well and continue cooking over low heat for 5 minutes. Add 1 Tbsp. butter and 1 tsp. vanilla and 1/2

PIES

cup cocoanut (add more cocoanut if desired). Stir to mix well.

Pour into baked pie shell. Top with meringue made with 3 egg whites and 1/4 tsp. cream of tartar beaten well until whites are stiff. Gradually add 6 Tbsp. sugar, beating after each addition. Spread over pie and sprinkle more cocoanut over meringue. Bake at 325 degrees for 15 minutes, or until browned. Cool before serving.

Mrs. Robert Williams

COCOANUT PIE (NEVER FAILS)

1 stick butter
2 cups sugar
3/4 cup buttermilk
1 can Angel Flake Cocoanut
5 eggs
1 tsp. vanilla

Mix butter, eggs in bowl, beat with fork. Add sugar and stir. Add buttermilk and vanilla. Mix well. Add cocoanut and pour in 2 - 8" unbaked pie shells. Bake in 350 degree oven for 45 or 50 minutes.

Mrs. Norman Highfill

PIES

EGG CUSTARD PIE

Bring to a boil 2 cups milk and let cool.
Then add:

3 eggs
1/2 cup sugar
vanilla or any flavoring

Mix all together and bake in unbaked pie shell 325-350 degrees for about 1 hour.

Mrs. Lewis R. Hill

OLD FASHIONED EGG CUSTARD PIE

2 eggs
1/4 cup sugar plus 2 Tbsp.
1 tsp. vanilla
1-1/2 cups milk scalded
1 - 9" pastry shell, unbaked
Nutmeg

Beat eggs, sugar and vanilla together.
Add scalded milk (Scald means to heat milk just to the boiling point but do not allow to boil.) Blend milk into egg mixture. Pour into pie shell, sprinkle with nutmeg. Bake in a 450-degree oven for 20 minutes. Remove from oven and cool.

Mrs. Norman Highfill

PIES

DEEP DISH FRUIT PIE

1 cup sugar
1 cup flour
1 cup milk
3 tsp. baking powder
1 stick butter or margarine
1 qt. fruit

Melt the butter in a glass baking dish or casserole. Heat fruit with sugar to taste. Mix the flour, sugar, milk and baking powder and pour the batter into the baking dish; put the fruit on top of the batter and it will rise to the top when it begins to bake. Bake at 375 degrees for 25 minutes.

Mrs. Curtis A. Myers

JAPANESE FRUIT PIE

2 stick margarine	1 cup cocoanut
2 cups sugar	1 cup raisins
4 eggs	1 Tbsp. vanilla
1 cup chopped pecans	1 Tbsp. vinegar

Melt margarine and add to sugar. Beat eggs and add to mixture. Stir in remaining ingredients. Pour into 2 unbaked pie shells. Bake at 350 degrees for 45 minutes.

Mrs. William M. Chniel

PIES

LEMON MERINGUE PIE

1/2 cup plus 1 Tbsp. sifted all purpose
flour
1-1/4 cups sugar
1-3/4 cups water
1-1/2 Tbsp. butter
3 egg yolks
1/4 cup lemon juice
2 Tbsp. grated lemon rind

Sift together flour and sugar. Add water and butter. Cook over low heat until thick, stirring constantly. Remove from heat. Beat egg yolks. Add small amount hot mixture to egg yolks. Return to remaining mixture in pan and cook over low heat 4 minutes stirring constantly. Remove from heat, slowly add lemon juice and rind. Mix well, cool. Pour into baked pie shell. Make a meringue with the 3 egg whites and put on top of pie. Brown in a slow oven.

Mrs. Henry Crotts

KEY LIME PIE

2 egg yolks
1 tsp. vanilla
1 can Eagle Brand milk (sweetened,
condensed)
1/2 cup lime juice (lemon, orange or
pineapple)
Mix together. Pour into graham cracker
crust. Refrigerate overnight.

Mrs. Nettie B. Gobble

PIES

HILDA'S KEY LIME PIE

6 egg yolks, lightly beaten
1 - 15 oz. can Eagle Brand sweetened
condensed milk
1/2 cup fresh lime juice
1/2 pint whipping cream, whipped

MERINGUE:

6 egg whites, stiffly beaten with
6 Tbsp. sugar added
2 baked pie shells, pastry or graham
cracker

Combine egg yolks and condensed milk.
Mix well. Add lime juice and blend well.
Fold in whipped cream. Turn into baked,
cool pie shells. Swirl meringue onto pie,
spreading to edge of pie shell all around.
Bake in 300 degree oven until meringue is
pale honey-colored. Cool before cutting.
(The whipped cream may be omitted or 5
heaping Tbsp. of Cool Whip may be sub-
stituted, but the pie is definitely better
with the cream.)

Margaret Harrison

OATMEAL PIE

3/4 cup margarine or melted butter
2 eggs
2/3 cup white sugar
2/3 cup regular uncooked oatmeal

PIES

2/3 cup white corn syrup
1/4 tsp. salt
2 tsp. vanilla
2/3 cup flaked cocoanut

Mix butter and sugar, add eggs, beat well, stir in corn syrup, vanilla and salt, cocoanut and oatmeal. Pour in uncooked pie shell and bake 35 minutes at 350 degrees.

Mrs. W. W. Ernst

FROZEN ORANGE PIE

Soften 1 Tbsp. gelatin in 1/4 cup cold water. Heat 1/2 cup evaporated milk and 1/4 cup water and add gelatin and dissolve. Add 2/3 cup sugar, 1/8 tsp. salt and 6 oz. concentrated orange juice. Pour into ice tray until it gets stiff. Pour into a bowl and beat. Fold in 1 cup whipped cream. Make cookie crumb crust. Place 1/2 in bottom of tray and pour in cream mixture. Place other crumbs over top. Freeze and cut in wedges to serve.

Bessie Matthews

MOCK PECAN PIE

3/4 cup uncooked oats
3/4 cup dark corn syrup
1/2 cup brown sugar

PIES

2 eggs beaten
3/4 cup milk
1/2 cup sugar
1/2 cup margarine (melted)
1 tbsp. vanilla.

Mix all ingredients together and pour in pie shell. Bake at 375 degrees 40 minutes or until golden brown.

Katie Morgan

SWEET POTATO PIE

Boil 3 or 4 small sweet potatoes. Peel and mash. ADD:

1 cup sugar
2 eggs
2 cups milk
2 Tbsp. butter
1 tsp. vanilla
1/2 tsp. lemon

Pour in 1 or 2 unbaked pie shells and bake 375 degrees 40 to 50 minutes or until done.

Mrs. Everett Duggins

OLD FASHIONED SWEET POTATO CUSTARD PIE

1 unbaked pie shell 9"
1-2/3 cup cooked, strained sweet potatoes
1 pinch salt

PIES

1/4 tsp. ground (or grated) nutmeg
1 large egg well beaten (or 2 small eggs)
3/4 cup sugar
1 cup milk

Mix all ingredients and pour into unbaked pie shell. Preheat oven to 400 degrees and bake 10 minutes at 400 degrees. Reduce heat to 350 degrees and bake until center of pie is done.

Mrs. Mozelle S. Kinney

PUMPKIN PIE

1 cup sugar
1-1/2 tsp. cloves
1/2 tsp. allspice
1/2 tsp. nutmeg
1/2 tsp. ginger
1 9" unbaked pie shell
1/2 tsp. salt
2 eggs
1-1/2 cup cooked pumpkin
1 large can evaporated milk
1 Tbsp. flour
1 Tbsp. melted butter

Blend sugar, spices, salt and flour together. Beat eggs with evaporated milk and combine with sugar, spice mixture and pumpkin. Pour in pie shell. Bake at 425 degrees for 15 minutes, then reduce heat to 350 degrees and continue baking about 40 minutes or until silver knife

PIES

inserted in pie comes out clean.

Mrs. Henry Crotts

PUMPKIN PIE

3 cup cooked pumpkin
3 egg whites
1-1/2 cup brown sugar
2 tsp. cinnamon
1-1/2 tsp. ginger

Pour into unbaked pie shell and bake at 425 degrees for approximately 20 minutes or until done.

Mrs. Raymond E. Bowman

FRESH STRAWBERRY PIE

1 cup sugar
1 cup water
3 Tbsp. cornstarch
1 cup strawberries

Cook the above until thick. Take off heat and add 1 cup of strawberries. Cool and spoon into a baked crust. Spread with whipped cream or cool whip. Chill 3 hours before serving.

Pat Chniel

PIES

SHONEYS STRAWBERRY PIE

1 qt. strawberries
1-1/4 cup water
1-1/3 cup sugar
1/3 cup cornstarch
1/4 tsp. salt
1 Tbsp. lemon juice
red food coloring

Mix sugar in 1/2 cup water. Boil and dissolve cornstarch in rest of water. Gradually add to syrup. Mix and cook until clear. Add salt and lemon juice, coloring and mix in berries. Let cool. Pour mixture into baked pie shell.

Katie Morgan

Pickles

and

Relishes



RELISHES (PICKLES)

BREAD AND BUTTER PICKLES

SLICE 20 large cucumbers and soak in 1/2 cup salt for 2 hours. (Do not use water with salt)

2 cups of vinegar

2 cups of white sugar

6 onions if desired

1 tsp. ginger

1 tsp. turmeric

1/2 tsp. black pepper

2 tsp. celery seed

2 tsp. mustard seed

1 Tbsp. cornstarch

Let this come to a boil. Drain cucumbers from salt brine and put into boiling liquid. Let boil 5 minutes and can.

Mrs. Curtis A. Myers

DILL PICKLES

1 qt. vinegar

3 qts. water

3/4 cup salt

Fresh green dill or 1 Tbsp. dill seed
to each quart

Pack cukes in jars and heat vinegar, water and salt. Put pieces of dill on top of cucumbers in jar and pour hot solution over them and seal at once in preheated jars.

Mrs. Raymond E. Bowman

RELISHES (PICKLES)

MILLION DOLLAR PICKLES

3 qts. cucumbers, sliced thin
1 qt. sliced onions
3 thinly sliced green peppers
Let stand overnight covered with water
and salt (1/2 cup). Drain and add:
2 tsp. tumeric
2 tsp. mustard seed
1 can pimento, cut up in little pieces

Make a syrup of 6 cups white sugar. Cover
with enough vinegar to make syrup (2 cups).
Pour over cukes and boil 5-10 minutes.
Pack in jars and seal. Very good.

Mrs. Raymond E. Bowman

SOUR PICKLES

Use small pickles
Use vinegar and water (half of each)
1 Tbsp. salt to each qt. of liquid
Bring to a boil, add pickles, stir
them around until they change color.
Put into preheated jars. Pour boiling
liquid over cukes. Seal at once.

Mrs. Raymond E. Bowman

RELISHES (PICKLES)

SWEET SOUR DILL PICKLES

Medium size cukes, onion slices
2 celery stalks, quartered,
4 cups white sugar
8 heads fresh dill (or use 1 Tbsp.
dill seed)
1 qt. vinegar
1/2 cup salt
2 cups water

Wash freshly picked cukes and cut in 1" chunks or in quarters -- enough to fill 4 qt. jars. To each jar add 4 slices of onion, 2 pieces of celery and 2 heads of dill. Dissolve sugar and salt in vinegar and water. Bring to a boil. Pour, while still hot, over cukes in each jar to cover. Seal at once. Leave at least 30 days before eating.

Mrs. Raymond E. Bowman

EASY CANDY DILL PICKLES

1 large jar dill pickles (from store)
sliced
2 cups sugar
1/2 cup taragon vinegar
1 Tbsp. pickle spices
2 cloves garlic

Heat and pour over pickles. Set in refrigerator.

Katie Morgan

RELISHES (PICKLES)

WATERMELON RIND PICKLES

Soak 10 lbs. thick rinds (cut in 1" or 1½" squares) in 2 Tbsp. Lillys' lime overnight.

Next morning drain

Boil 20 minutes in salt water

Drain

Boil 20 minutes in clear water

Drain

Put rinds in 1/2 gal. vinegar, 7 or 8 lbs. sugar, 3/4 tsp. oil of cloves and 3/4 tsp. oil of cinnamon. Boil together 1 hour or until transparent and tender. Pack in hot sterilized jars and seal.

Mrs. Henry Crotts

PICKLED BEETS

Boil beets until tender

Mix: 1 cup white sugar

1 cup vinegar

1 cup water or 1 cup beet juice

1 tsp. pickling spice

Boil solution 7 minutes, pour over beets and seal at once in preheated jars.

Mrs. Raymond E. Bowman

RELISHES (PICKLES)

FIG PICKLES

Cover 3 qts. figs with 2 qts. boiling water and 1/2 cup soda. Allow to stand 5 minutes. Drain and rinse thoroughly.

Make a syrup of 1 cup water, 6 cups sugar and 1 cup vinegar.

Add, in a cheesecloth bag, 3 full Tbsp. cloves and 3 cinnamon sticks.

Cut up 3 pieces of candied ginger over drained figs. Boil in the syrup for 3 consecutive mornings for 10 minutes each morning, then pack into clean jars. Put on cap, screwing the band firmly tight.

Process in water bath for 10 minutes.

Mrs. O. V. Byerly

PICKLED PEACHES

2 lbs. peaches
whole cloves
2 cups vinegar
2 lbs. brown sugar

Peel peaches and stick each peach with 2 cloves. Combine sugar and vinegar. Boil for 10 minutes. Add peaches, cook until tender. Add to boiling syrup. Seal at once in jars that have been preheated in cold pack canner.

Mrs. Raymond E. Bowman

RELISHES (PICKLES)

PICKLED OKRA

3 lbs. young okra pods
celery leaves
garlic cloves
Head of fresh dill with stems
1 pt. water
1 pt. white vinegar
1/2 cup salt.

Wash okra and pack into hot sterilized pint jars with a few celery leaves, a clove of garlic and a head of dill in each jar.

Combine water, vinegar and salt and bring to a boil. Pour over okra. Let stand for 4 - 6 weeks. Makes 6 pints.

Mrs. O. V. Byerly

PICKLED SQUASH

Cut into thin slices 12 unpeeled squash and 3 large onions. Make a brine of 1 gal. water and 1 cup salt. Let soak for 12 hours and drain.

Bring to boil and boil 5 minutes:

5 cups vinegar	1 cup water
2 cups sugar	5 Tbsp. mustard seed
1/2 cup brown sugar	2 Tbsp. celery seed
1 tsp. tumeric	

Add drained squash, bring to a boil.

Pack in hot sterile jars and seal.

Katie Morgan

RELISHES (PICKLES)

PICKLED SLAW

2 large heads cabbage
8 medium onions quartered
8 6" pieces celery cut in half
8 medium size banana peppers
10 ground cherry or small green tomatoes
1-1/2 Tbsp. mustard seed
1 qt. distilled white vinegar
1/2 cup salt
2 cups granulated sugar
2 cups water

Wash and shred cabbage as for kraut. Place ice cubes in and around shredded cabbage to keep it crisp. Drain and pack in clean pint jars, alternating with the onions, celery, peppers and cherries or tomatoes. Combine vinegar, salt, sugar, mustard seed and water. Bring to a boil. Pour solution over slaw, filling jar to 1/2 inch from top. Immediately adjust covers as jar manufacturer directs. Process in boiling water bath for 10 minutes. Makes 8 pints.

Mrs. O. V. Byerly

KRAUT SALAD - RELISH

1 can (10 oz) chopped Kraut drained
1/2 small green pepper chopped
1/3 cup chopped celery
1/2 cup chopped onion
2 oz can or jar pimento drained & chopped

RELISHES (PICKLES)

Heat 4 Tbsp. vinegar and 1/2 cup sugar until sugar is dissolved. Pour over tossed ingredients. Cover and chill 4 - 12 hours. Toss again and drain before serving with entree of your choice.

Katie Morgan

"YOU NAME IT" RELISH

3 cabbage heads
8 carrots
8 pods green pepper
12 onions

Grate, grind or chop the above. Mix 1/3 cup salt, let stand 2 - 3 hours.

Boil:

6 cups vinegar
6 cups sugar
1 tsp. celery seed
1 tsp. mustard seed

Add the second mixture to vegetables and bring to a boil and pack in jars and seal.

Mrs. Norman Highfill

REFRIGERATOR SLAW

3 lbs. cabbage
2 green peppers

RELISHES (PICKLES)

1 - 4 oz. jar pimentos
2 medium onions
1 Tbsp. salt.
2 Tbsp. mustard seed

Grate or chop vegetables, then in a saucepan, combine 2 cups vinegar, 2 cups water, 2 cups sugar. Heat, stirring until mixture comes to a boil and sugar is dissolved. Cool and pour over cabbage mixture. Let stand 24 hours in refrigerator. Will keep up to 2 wks.

Ila Brewer

TARTAR SAUCE (SERVE WITH FISH)

Grate 1 small head cabbage. Salt to taste. Dice up 2 pickles very fine. Cut up 2 boiled eggs, 1 tsp. vinegar, 1 tsp. sugar and moisten with mayonnaise.

Mrs. John Snyder

RELISHES (PICKLES)

Salads



SALADS

AMBROSIA MOLD

- 1 3 oz. pkg. Orange or Orange Pineapple Jello
- 1 Tbsp. sugar
- 1 cup boiling water
- $\frac{3}{4}$ cup cold water
- $\frac{2}{3}$ cup angel flake coconut
- 1 cup whipped cream or Dream Whip
- $\frac{3}{4}$ cup orange section, diced (2 Mandarin Oranges)
- $1\frac{1}{4}$ cups seeded halved red grapes or 1 banana,
sliced and quartered.

Dissolve Jello and sugar in boiling water. Add cold water. Chill until slightly thickened. Fold in whipped cream; then fold in remaining ingredients. Spoon into $1\frac{1}{2}$ qt. mold or 8 small molds. Chill until firm. Unmold. Garnish with whipped cream, coconut and fruit, if desired. Makes 8 servings.

Mrs. Everett Duggins

APRICOT DELIGHT

- 2 boxes Apricot Jello
- 1 #2 can crushed pineapple (drained)
- 2 bananas sliced
- 2 cups miniature marshmallows
- $\frac{1}{2}$ cup pineapple juice
- $\frac{3}{4}$ cup sugar
- 1 beaten egg
- 2 Tbsps. flour
- 1 8 oz. pkg. cream cheese
- 1 pkg. Dream Whip
- 1 can Angel Flake Coconut

Mix two boxes Apricot Jello in two cups hot water and add two cups cold water. Let jell slightly. To the above mixture, add 1 #2 can crushed pineapple drained, 2 bananas sliced and 2 cups miniature marshmallows. Mix $\frac{1}{2}$ cup pineapple juice, $\frac{3}{4}$ cup

SALADS

sugar, 1 beaten egg and 2 Tbsps. flour and cook until thick. Remove from heat. To this mixture add 1 8 oz. pkg. of cream cheese and blend in and let cool. Then mix 1 pkg. Dream Whip and fold into above mixture. Spread this mixture over jello. Sprinkle with Angel Flake Coconut. Let stand several hours or over night.

Anne Speas

MOLDED BLUEBERRY SALAD

1 can of Blueberries
1 cup pineapple juice
2 packages Lemon Jello
1 or 2 bananas (sliced)
1 cup whipped cream

Drain juice from 1 can of blueberries. Add 1 cup pineapple juice. Bring to boil and add 2 packages Lemon Jello. Stir to dissolve jello. Place in refrigerator. When partially set, add blueberries and 1 or 2 bananas, sliced, 1 cup whipped cream, fold in gently. Fold once more before fully set.

Loretta Snyder

CHEERRY JELLO FRUIT SALAD

2 pkgs. Cherry Jello - prepare as directions on packages leaving out $\frac{1}{2}$ cup water and add:
 $\frac{1}{2}$ cup sugar - Stir until dissolved - add:
4 medium size oranges peeled & cut up
3 medium size apples diced
1 large can crushed pineapple
 $\frac{1}{2}$ cup chopped nuts

Mix well and chill in serving bowl until firm (overnight).

SALADS

This is easy and quick to make and very tasty.

Mrs. Johnny Davis

CRANBERRY SALAD

1 pkg. Cherry Jello
 $\frac{1}{2}$ envelope Knox gelatin
1 cup hot water
1 cup sugar
1 Tbsp. Lemon Juice
1 cup pineapple syrup
1 cup raw cranberries (ground)
1 orange (ground)
1 cup drained crushed pineapple
1 cup chopped celery
 $\frac{1}{2}$ cup chopped nuts

Dissolve gelatin in hot water, add sugar, lemon juice, and pineapple syrup, stir till all is dissolved. Chill until partially set. Add remaining ingredients. Pour into jello mold. Chill. Serves 8.

Mrs. Henry Crofts

CRANBERRY SALAD

1 3 oz. pkg. Orange Jello
 $\frac{1}{3}$ cup sugar
1 orange
1 Apple
2 cups raw cranberries
 $\frac{1}{2}$ cup nuts.

Dissolve jello in 1 cup of boiling water. Mix after it starts to congeal. Chill until firm.

Mrs. Everett Duggins

SALADS

CRANBERRY SALAD

1½ cups raw cranberries - ground fine
Remove seeds from 1 orange and grind fine
1½ cups sugar
2 boxes Cherry Jello dissolved in 1 pint hot
water
1 small can crushed pineapple
¾ cup pecans

Mix all together and place in refrigerator to
chill.

Ila Brewer

CREAM CHEESE - PINEAPPLE SALAD

1 small pkg. Lime Jello
1 cup boiling water

Mix these two items together:

Mix in another bowl the following ingredients:

2 3 oz. pkgs. cream cheese
1 small can crushed pineapple
1 small can evaporated, chilled milk
Add ½ cup nuts, if you desire

Mix all ingredients together and chill in refrigerator.

Julia Snow

FROSTED SALAD

1 box orange jello
1 box lemon jello
1 #2 can crushed pineapple (drain juice and save.)
2 or 3 bananas (diced)
1 box Dream Whip
juice of one lemon

SALADS

1 cup marshmallow bits

Dissolve jello in 2 cups hot water. Add $1\frac{1}{2}$ cups cold water and juice of 1 lemon. Chill until slightly thickened. Add drained pineapple, diced bananas, and marshmallow bits. Chill until firm.

Frosting:

Mix and cook in double boiler until thick:

2 Tbsp. flour, $\frac{1}{2}$ cup sugar, 1 beaten egg, and 1 cup pineapple juice. Remove from heat. Add 2 Tbsp. butter. Let stand until cold. Use Dream Whip by direction on box. Add frosting, mix and beat. Pour over jello and sprinkle 1 cup nuts and 1 can coconut on top.

Mrs. Robert E. Zimmerman

FRUIT SALAD

1 can Mandarin oranges drained
1 can pineapple chunks drained
1 package of frozen coconut
30 - 40 white grapes (fresh) or 1 can white grapes drained
1 carton sour cream
1 cup minature marshmallows
1 dozen red and green maraschino cherries

Mix drained fruits together, adding coconut and minature marshmallows. Toss lightly with sour cream. Garnish top of salad with red and green maraschino cherries. Makes about 8 to 10 servings. (Drained fruits may be mixed together 24 hours ahead and tossed with the sour cream before serving.)

Anne Speas

SALADS

ORANGE FRUIT JELLO

2 boxes orange jello
3 or 4 oranges (peel and cut into segments)
2 cups boiling water
2 Tbsp. sugar
1 small can crushed pineapple, drained
1 can fruit cocktail
2 cups liquid (use orange juice, juice from drained pineapple, and a little juice from cocktail and water)

Dissolve 2 pkg. jello with 2 cups boiling water. Stir until jello is thoroughly dissolved. Then add the fruit juices and water (to make 2 cups.) Add 2 Tbsp. sugar to take care of the acid of oranges, put jello in refrigerator until it starts to jell. Then add the fruits. Spoon the jello into individual molds. Makes 12 or more molds. Return to refrigerator till firm. Serve as a dessert or salad.

Mrs. Henry Crotts

ORANGE PINEAPPLE CONGEALED SALAD

2 3 oz. pkg. orange pineapple jello
#303 can crushed pineapple
3 bananas - diced
1 carrot - grated
1 cup miniature marshmallows
 $\frac{1}{2}$ cup chopped nuts

Drain pineapple good, save syrup (will be 1 cup). Mix jello with 2 cups hot water and 2 cups cold. Add ingredients, chill till firm.

Topping:

Cook in double boiler:

2 Tbsp. flour

SALADS

2 Tbsp. margarine
 $\frac{1}{2}$ cup sugar
1 cup pineapple juice
1 egg beaten

Cook until thick - let cool. Whip envelope of Dream Whip, fold into cold flour mixture. Spread on firm jello.

Mrs. B. H. Fishel

LEMON-ORANGE SALAD

1 pkg. orange jello
1 cup boiling water
1 11 oz. can Mandarin oranges
 (if you use juice, omit orange
 juice)
 $\frac{3}{4}$ cup orange juice
1 cup grated carrots

Mix jello with water and add juice. When this starts to congeal add oranges and carrots. This is bottom layer.

1 pkg. lemon jello
8 oz. cream cheese
1 can crushed pineapple (#2 can)
1 Tbsp. milk
1 cup boiling water

Drain pineapple. Dissolve jello in boiling water, add pineapple juice. When it starts to congeal, mix cheese with milk, add pineapple. Stir into jello mixture. Put on top of first mixture.

Mavis Nance

SALADS

LIME SALAD

1 pkg. Lime Jello	1 cup crushed pineapple
1 dozen marshmallows (small)	1 cup chopped nuts
1½ cups boiling water	3 Tbsps. mayonnaise
½ cup pineapple juice	1 cup whipped cream
1 3 oz. pkg. cream cheese	

Dissolve Jello and marshmallow in boiling water. Add pineapple juice. Place in refrigerator, until slightly thickened. Add 1 pkg. cream cheese, pineapple, nuts, and mayonnaise. When almost congealed fold in whipped cream. Return to refrigerator until congealed.

Sara Kimel

MANDARIN ORANGE SALAD

3 cups water
2 3 oz. pkgs. orange gelatine
1 11 oz. can mandarin orange slices
1 20 oz. can crushed pineapple
1 bag of small marshmallows
1 pint sour cream
1 tsp. sugar
1 Tbsp. mayonnaise
3 American cheese slices (grated)

Bring water to a boil. Add gelatine and stir until dissolved. Add orange slices, pineapple and marshmallows. Remove from heat and let stand until marshmallows have melted. Pour into dish and refrigerate. When ready to serve, mix sugar and mayonnaise with sour cream. Cover top of gelatine mixture with sour cream topping. Sprinkle with grated cheese.

Mrs. Barbara Davis

SALADS

PINEAPPLE SALAD

1 small box lime jello
1 #2 can crushed pineapple
2 Tbsps. mayonnaise
1 3 oz. pkg. cream cheese
1 cup broken pecans
10 large marshmallows

Drain juice from pineapple. Add enough water to make 2 cups. Heat to boiling point, pour over jello. Add broken cheese and marshmallows. Add mayonnaise, pineapple, pecans and beat well. Pour in 8 x 12 dish, let set overnight in refrigerator.

Mrs. Ida Cash

MERRY CHRISTMAS SALAD

1 pkg. lime jello
1 cup boiling water
1 #2 can crushed pineapple
1 cup small curd cottage cheese
 $\frac{1}{2}$ cup finely sliced celery
1 Tbsp. chopped pimienta
 $\frac{1}{2}$ cup chopped nuts

Mix jello with boiling water, let. cool, have rest of ingredients ready to stir in jello, when it starts to jell. Decorations: Jellied Cranberry Sauce, 6 Diamond Walnuts halves, and Maraschino cherries.

Mrs. Everett Duggins

RECEPTION SALAD

1 small pkg. lemon jello
 $\frac{3}{4}$ cup boiling water
1 small can crushed pineapple

SALADS

- 1 small package cream cheese
- 1 small jar cherries or pimento
- $\frac{1}{2}$ cup chopped nuts
- $\frac{1}{2}$ cup Dream Whip or Cool Whip
- 1 small can (11 oz) mandarin orange sections

Dissolve jello in boiling water. When partially set, fold in softened cream cheese and other ingredients. Chill until firm.

Margaret Harrison

SEA FOAM SALAD

- | | |
|--|-------------------------|
| 1 #2 $\frac{1}{2}$ can of pears | 2 Tbsps. salad dressing |
| 1 pkg. lime gelatin dessert | 1 cup whipped cream |
| 2 3 oz. pkgs. Philadelphia
Cream Cheese | |

Drain the can of pears and heat 1 cup of the pear juice. Pour on the lime gelatin dessert. When jello is cooled and slightly set, add cream cheese (which has been softened with the salad dressing). Mash the pears with a fork and add to the mixture. Whip the cream and fold into the salad. Chill in molds or cake pan.

Mrs. J. E. Davis

7-UP SALAD

- | | |
|-------------------------------|--------------------------------|
| 2 pkg. strawberry jello | 2 Tbsps. flour |
| 2 cups boiling water | 1 egg |
| 2 bottles 7-Up (7 oz.) | 1 cup pineapple juice |
| 1 can crushed pineapple (303) | 1 Tbsp. butter |
| 3 bananas (chopped) | 1 pkg. cream cheese
(3 oz.) |
| $\frac{1}{2}$ cup sugar | 1 box whip cream |

Dissolve jello. Let cool. Pour in 7-Up, let chill

SALADS

till almost syrupy. Drain pineapple, add pineapple and bananas to gelatin. Then turn into dish. Chill until firm.

Topping:

In a sauce pan blend sugar, flour, pineapple juice, egg and butter. Cook over low heat until thick. Whip soft cream cheese and add to sauce mixture. Spread over congealed salad. Let mixture cool before you spread over salad. Whip cream and spread over other and then add chopped nuts on top.

Mrs. Wilburn Fishel

SEVEN-UP SALAD

2 pkgs. lemon jello	2 large bananas
2 cups boiling water	2 Tbsps. butter
2 small bottles 7-Up	2 Tbsps. flour
1 can (20 oz.) crushed Pineapple	2 eggs
2 cups minature marsh- mallows	$\frac{1}{2}$ cup sugar
	$\frac{1}{2}$ pt. whipping cream
	grated cheese or nuts

Drain pineapple and reserve 1 cup juice. Dissolve jello in boiling water. Add 7-Up, crushed pineapple, marshmallows, and banana slices. Refrigerate until firm. Make a custard by cooking the butter, flour, eggs, sugar, and 1 cup pineapple juice until very thick. When cool, fold into whipped cream and spread over salad. Sprinkle with cheese or nuts.

Virginia Snyder

SPARKLING SALAD

2 pkg. lime gelatin	2 cups hot applesauce
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SALADS

1 small can crushed
pineapple

2 small bottles 7-Up

Dissolve lime gelatin in hot applesauce. Add pineapple and 7-Up. Pour into mold and chill. Best to make this a day ahead and chill overnight.

Mrs. John H. Teague

STRAWBERRY SALAD

2 pkg. strawberry jello
1 cup boiling water
2 10 oz. pkgs. frozen strawberries
1 can pineapple
3 bananas mashed
1 cup chopped nuts
1 pint sour cream

Dissolve jello in hot water. Cool slightly, fold in strawberries, pineapple, bananas, and nuts. Place, half of jello mixture in dish, spread sour cream, then rest of jello mixture. Place in refrigerator overnight.

Mrs. Everett Duggins

STRAWBERRY SALAD

2 small pkgs. strawberry jello
1 small can crushed pineapple
1 pint frozen strawberries
2 bananas dices
1 pkg. dream whip
 $1\frac{1}{2}$ cups boiling water

Pour $1\frac{1}{2}$ cups boiling water over jello. Dissolve. Put in frozen strawberries, add pineapple and juice. Mix together and pour a layer in mold. Set in refrigerator. Whip the dream whip and spread on top of jello in mold.

SALADS

Pour remainder of jello on top of the dream whip. Congeal in the refrigerator.

Anne Speas

STRAWBERRY SALAD

2 3 oz. pkgs. of strawberry gelatin
1½ cup of boiling water
2 10 oz. pkgs. of frozen sliced strawberries
1 large can of crushed pineapple
4 small bananas, mashed
¾ cup of chopped nuts, pecans or walnuts
1 pint of sour cream

Dissolve gelatin in hot water. When cool add all other ingredients except sour cream. Pour half of mixture in 9 or 10 inch tube pan and chill until almost set. Then spread top with sour cream. Pour remaining mixture over cream and chill until firm. Unmold on serving plate.

Mrs. James A. Dillon

WALDORF CROWN SALAD with REGAL DRESSING

2 3 oz. pkgs. strawberry-flavored gelatin
2 cups boiling water
1½ cups cold water
1 cup cubed apples
½ cup thinly sliced celery
¼ cup chopped walnuts

Dissolve gelatin in boiling water, stir in cold water. Chill until thickened; fold in apples, celery and nuts. Pour into 5 cup ring mold. Chill until firm. Unmold, surround with lettuce. Fill center with Regal Dressing; garnish with apple slices and walnut half, if desired. 6 to 8 servings.

SALADS

REGAL DRESSING

- 1 cup dairy sour cream
- $\frac{1}{2}$ cup mayonnaise
- $1\frac{1}{2}$ cups minature marshmallows

Combine sour cream and mayonnaise. Fold in marshmallows.

Mrs. Barbara Davis

FAVORITE FRUIT SALAD

- 1 #303 can fruit cocktail, drained
- 1 3 oz. pkg. cream cheese
- $\frac{1}{3}$ cup mayonnaise
- 2 Tbsps. lemon juice
- 1 11 oz. can mandarin oranges, drained
- 1 16 oz. dark sweet cherries, drained
- 2 Tbsps. sugar
- 1 cup whipped cream
- $\frac{1}{2}$ cup pecans, chopped

Blend cream cheese, mayonnaise and lemon juice. Combine fruits, pecans and sugar, add to cheese mixture. Fold in whipped cream. Pour into freezing tray. Freeze. Do not stir. Serve on lettuce, garnish with cherries.

Cleve Kimel

PECAN DRESSING

(A topping to use on jello fruit salad)

- 1 whole egg or three yellows
- 1 tsp. dry mustard
- 2 Tbsps. vinegar
- 1 Tbsp. sugar

Cook in double boiler until mixture thickens. Stir

SALADS

in ten marshmallows and stir until they are dissolved. Add $\frac{1}{2}$ cup pecans. Let this cool and then add 1 cup whipped cream.

Mrs. John Snyder

CRANBERRY SAUCE

1 #2 can crushed pineapple
2 pkgs. Gelatin
 $\frac{1}{2}$ cup lemon juice
3 Tbsps. Grated orange peeling
3 cups whole cranberry sauce
 $\frac{1}{3}$ cup chopped nuts

Drain juice from pineapple and add water to make $1\frac{1}{2}$ cups. Heat to boiling, pour over gelatin. Stir until dissolved. Stir in pineapple and other ingredients in order given. Chill until firm. Makes large recipe.

Mrs. Johnny Davis

GREEN BEAN SALAD

2 cans French style green beans
1 can green peas
1 can kidney beans
1 small can pimentoes

Drain all of this and mix:

1 medium onion (diced or rings)
celery and green pepper, if desired
1 cup vinegar
1 cup sugar
 $\frac{1}{2}$ cup oil

Mix vinegar, sugar and oil and pour over vegetables.

SALADS

Let stand overnight. Serves 12.

Mrs. J. Holland Jones

MARIANDED SLAW

3 lb. head of cabbage
1 green pepper (med. large)
2 medium sized onions
1 Tbsp. salt
2 Tbsps. mustard seed
2 cups sugar
2 cups vinegar
2 cups water

In saucepan combine vinegar, sugar, and water. Stir until comes to a boil and sugar dissolves. Cool and pour over grated cabbage, pepper and onions, with salt and mustard seed. Let stand 24 hours in refrigerator. Will keep for 2 weeks.

Mrs. P. C. Fishel, Jr.

SAUERKRAUT SALAD

1 large can Kraut
1 large pepper or 1 cup
2 large ribs celery or 1 cup
 $\frac{1}{2}$ to 1 cup sugar
 $\frac{1}{2}$ cup Wesson Oil
2 medium onions

Drain kraut, rinse and let drain again. Mix the kraut with the remaining ingredients. Let stand 4 to 6 hours or overnight.

Mrs. Lewis R. Hill

Vegetables



VEGETABLES

ASPARAGUS VENETIAN

2 lbs. fresh or 2 packages (10 oz. each)
frozen asparagus, cooked and drained
1/3 cup Lipton Onion Butter*, melted
1 cup diced mozzarella cheese
2 Tbsp. grated Parmesan cheese

Preheat oven at 450 degrees. In 8-inch baking dish, arrange asparagus. Drizzle with Lipton Onion Butter; then sprinkle with cheeses. Bake 10 minutes or until cheese is melted. Serves 6.

*Lipton Onion Butter: Thoroughly blend 1 envelope Lipton Onion Soup Mix with 1/2 pound butter or margarine. Makes 1 1/4 cups.

Mrs. Barbara Davis

HARVARD BEETS

1/4 cup sugar
1 Tbsp. cornstarch
1/4 cup water
1/4 cup vinegar
1 No. 2 can beets
1 Tbsp. butter
Salt and pepper

Mix sugar and cornstarch; add water and vinegar. Boil 5 minutes. Drain beets and add them. Cook slowly until beets are heated. Add butter, season with salt and pepper.

Mrs. Everett Duggins

VEGETABLES

FRENCH FRIED CAULIFLOWER

1 (10 oz.) package frozen cauliflower,
completely thawed
1 egg, beaten
Bread crumbs

Dip cauliflower into egg. Roll in bread crumbs and drop into deep hot fat until browned.

Mrs. J. Holland Jones

GREEN BEANS AU GRATIN

1 qt. green beans (or 2 #2 cans)
1 small onion
2 Tbsp. butter
3 Tbsp. flour
1 cup milk
1 4oz. can mushrooms
6 slices sharp cheese
1 can French fried onions
(1 can cream of mushroom soup can be substituted for the mushroom, milk and flour)

Cook beans and onion until nearly done. Make white sauce with butter, flour and milk; add mushrooms. Add to beans. When thoroughly heated, put in casserole dish, top with cheese. Bake in 350 degree oven until cheese melts. Cover with French fried onions. Return to oven until onions are brown and crisp.

Mrs. Everett Duggins

VEGETABLES

FRENCH FRIED ONION RINGS

1 large Bermuda onion, cut into 1/4" slices, separated into rings and soaked in ice water for a couple of hours
2 eggs, beaten
1/2 cup milk or buttermilk
1/2 cup sifted all-purpose flour
1/2 tsp. baking powder
1/4 tsp. soda
1/2 tsp. salt
1 tsp. oil or melted shortening
(In large skillet, heat oil, depth of 1-inch, to 375 degrees.)

Beat eggs and milk until frothy in a large bowl; sift in flour, baking powder, soda and salt; stir just until blended. Check temperature of oil. Dip onion rings, a few at a time, into batter; drop into heated oil. Fry, turning once, 3-4 minutes until crisp and golden. Drain well on paper towels. Sprinkle with salt and serve immediately. Serves 4.

Phyllis Bargoil

ONION STUFFED POTATOES

6 med. baking potatoes
Margarine
1/2 cup sour cream
1/4 cup milk
3/4 tsp. salt
1/8 tsp. pepper
1 can French fried onions
Parsley flakes

Rub potatoes with margarine. Bake in a

VEGETABLES

400 degree oven for one hour or until done. Cut a slice off top of each potato. Scoop out potato and mash. Add 1 tablespoon margarine, sour cream, milk, salt and pepper. Beat until fluffy. Stir in onions, which have been crumbled. Pile the mixture into the shells. Sprinkle top with parsley flakes and heat in a 375 degree oven.

Katie Morgan

BAKED POTATO SLICES

Peel 4 large potatoes and cut lengthwise into 1/2-inch slices. Melt 1/4 cup margarine. Coat both sides of potato slices with margarine, then sprinkle with paprika and seasoned salt and pepper. Bake in very hot oven (450 degrees) turning occasionally, 20 minutes or until golden brown and tender.

Pat Chniel

HOT CABBAGE SLAW

(Serves 8 - Provides an abundance of vitamins)

1 large head cabbage (about 3 lbs.),
finely sliced
2 medium-sized carrots, grated
1 medium-sized green pepper, chopped
8 slices bacon
1/4 cup chopped fresh onion
1/4 cup vinegar
2 Tbsp. sugar
1 1/2 tsp. salt
1/4 tsp. pepper

VEGETABLES

Cook cabbage, carrots and green pepper together in a small amount of boiling, salted water, covered, 3 minutes; drain well. Cook bacon in large skillet until crisp; drain. Sauté onion in bacon drippings until browned; add remaining ingredients. Pour over cooked vegetables; toss well. Just before serving, sprinkle crumbled bacon over top.

Phyllis Bargoil

SQUASH SOUFFLE

2 lbs. small yellow squash
1 Tbsp. onion, chopped
1/2 tsp. salt
2 eggs beaten
1/4 lb. sharp cheddar cheese, grated
1/2 cup cracker crumbs
1/4 stick butter
Paprika
Black pepper

Cook squash and onion in salted water until tender. Drain off water; cool squash. Add beaten eggs, and mix well. Put in casserole and add cheese. Put cracker crumbs on top. Dot with butter and sprinkle with paprika and black pepper. Bake at 350 degrees F. about 20 minutes or until browned. Yield, 6 servings.

Peggy Everhart Sumner

VEGETABLES

GOLDEN NUGGET YAMS

5 or 6 yams
1 cup brown sugar
1/2 cup butter
1/8 tsp. salt
1 large can pineapple chunks, drained
1/2 cup frozen orange concentrate (not diluted)

Cook yams until just tender. Peel and quarter into a buttered baking dish. Melt butter in a skillet. Add brown sugar and salt, stirring until sugar has melted. Add pineapple chunks and simmer until transparent. Add orange and pineapple juices. Pour over yams. When ready to serve, heat until bubbly.

Mrs. Fred E. Long

FRENCH ONION SOUP

2 Tbsp. butter
6 large onions, thinly sliced
7 cups chicken broth
3 Tbsp. Sherry Wine
Salt and pepper

Melt butter in a large pot. Add the onions and fry slowly until golden brown, stirring often. Gradually stir in the stock, sherry, salt and pepper. Cover the pot tightly and simmer 30 minutes. Serve with bread, spread heavily with grated Parmesan cheese, and toasted under the broiler about 1 minute.

Phyllis Bargoil

VEGETABLES

CORNMEAL MUSH

2 quarts water
1 pint cornmeal
1 Tbsp. salt (or less)

Put water in large pot and when water comes to a rolling boil, add cornmeal very, very slowly. Watch carefully for this really pops out of the pot. Turn to medium heat. We served the mush in bowls and placed a glass of sweet milk by each bowl. Take a spoonful of mush and dip in milk until all mush is eaten. A very simple and filling meal and it was a favorite of the Sam Snyder family. Their mother often said: "Roy, Ed, John and Fred, eat your supper and go to bed".

Mrs. John W. Snyder

VEGETABLES

